

Sous Chef

30-37.5 hours/week depending on experience/individual's preference

Role benefits from:

- £9-10/hour plus tips, proportional to number of hours worked
- Being part of a hard-working, supportive & ambitious environment, where the team is actively making a positive difference to the world.
- 12.05% of hours worked accrued as paid annual leave
- Pension scheme
- Heavily subsidised food & drink whilst on shift
- Career & salary progression within the role & the company as a whole.

Job Description

Food Preparation

- Follow recipe specifications to prepare ingredients/dishes consistently in an efficient manner
- Work within strict food hygiene standards, including common allergens within dishes on the menu.
- Carry out work in an organised manner, being aware of the space being used by others
- Have excellent menu knowledge.

Kitchen Support

- Supporting kitchen manager in cooking food to order, anticipating their likely needs, responding to requests promptly & relaying key information to Front of House staff as necessary.
- Managing pot wash area when necessary

Cooking to Order (by end of probation period, if necessary)

- Follow cook-to-order specifications to prepare dishes to a consistent & high standard.
- Oversee food hygiene standards across the kitchen, including those staff working within it.
- Oversee stock levels of ingredients & pre-prepped components, topping up stock if possible & keeping Front of House informed of any items that are out of stock.

Person Specification

Experience

- Professional kitchen experience desirable, but quick learner who is dedicated to a new profession is completely viable
- Good knowledge of plant-based ingredients & cooking techniques is preferred

Skills

- Organised & able to prioritise
- Able to work well under pressure, including multi-tasking
- Able to work well with a wide range of staff
- Endurance; able to work for long periods whilst sustaining high standards of work

- Basic English, Maths & IT skills
- Able to learn new systems & adapt quickly when they change

Values

- Solid understanding of the principles of ethical veganism
- High standards of one's self & one's work output
- Hard worker, regularly going above & beyond
- Instinctively supportive of others

How to Apply:

- Written applications are preferred, unless you think that this would put you at a serious disadvantage (see below)
- To make a written application, please provide a maximum of 2 sides of A4 (either electronic or hard copy): On the first side, please detail your education, qualification & relevant work/voluntary history. On the second side, please provide a written statement, detailing why you think you would be a suitable candidate for the role. To give yourself the best chance of being shortlisted for an interview, try to demonstrate how you meet each of the elements of the person specification, giving examples if you can.
- The deadline to make your application is Tuesday 12th January at 12:00 midday.