

Sous chef

Salary: Competitive, DOE inc bonus

Benefits: Uniform + free staff meals

Hours: Full time, 45hpw

Location: South Hams, Devon

Our client is an award-winning beach café, takeaway and shop with four sites across Devon. This popular, family run business takes pride in sourcing excellent quality, local and healthy produce. The company's quality commitment means successful applicants must have a passion for providing accurate and friendly service whilst ensuring customers are treated as valued guests throughout their stay. They are currently looking to recruit a Sous Chef to support the effective and profitable running of the kitchens to ensure every customer is wowed

Duties Include:

- To support the smooth running of the kitchens and dining areas
- To ensure the accurate and timely preparation of food orders following procedures and recipes
- Ensuring the quality of finished products meet The Company's recipe and brand standards
- To adhere to Company portion control and plate presentation procedures
- To follow the Company standards regarding the receiving, storage, temperature and shelf life control of all food & drink
- To carry out the cleaning of the Café kitchen, work surfaces, floors and walls as required and ensuring the food preparation areas are clean and hygienic following the Company cleaning procedures
- To follow the Company HACCAP procedures and keeping production temperature records as required
- Assist managing stock levels and ordering of stock following Company ordering procedures
- To develop an in-depth knowledge of the products on offer and The Company's sustainability practices
- To fully comply with all Health and Safety and Food Hygiene regulations at all times
- To ensure the kitchen and service teams work together serving customers and cleaning the Café and surrounding areas as required
- To train & develop new and seasonal staff members to Company procedures and standards
- To work in a team way that is consistent with Company's vision and work ethos

The Ideal Candidate:

- Busy café kitchen experience
- A keen passion for food
- Enthusiastic and caring
- Professional manner
- Shows initiative and is self-motivated
- Strong communication skills
- Punctual & positive can-do attitude
- Willingness to be flexible to meet the needs of the business
- Attention to detail
- Enjoys working with others as a team & likes training other
- Receptive and listens to others
- Own transport essential
- A desire to learn and progress

Hours:

Normal hours of work will average a minimum of 45 hours per week, working most weekends and some evenings in the summer months. No split shifts with an average day being 8.30am to 5.30pm.

This is a full-time position with an immediate start

If you feel you are the ideal candidate APPLY today!

Keywords: Chef, Catering, Chef De Partie, Cooking, Restaurant Vacancies, Cooking Vacancies, Chef Vacancies, Catering Vacancies, Sous Chef, Catering Manager, Catering, Caterer, Cooking, Food Service