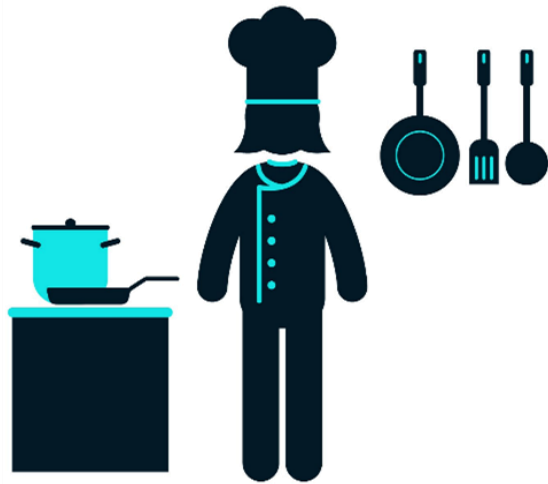




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FOR ALL SEASONS



SOUS CHEF

£28,000 - £34,000
depending on experience

- + Service Charge (approx. £1.90/h)
- + Generous staff discounts
- + Meals on duty
- + Pension contributions
- + Excellent working environment

Role:

We are looking for a food loving, passionate and enthusiastic Sous Chef to work with our friendly, welcoming team at our historic landmark country dining, bar and hotel.

The Sous Chef is under the direction and line management of the Head Chef and works closely with the House management team to ensure that our guests and visitors have a first-class dining experience whilst eating at the Inn for All Seasons.

You need passion for food and a love of local, seasonal ingredients. You'll be used to working on each section of the kitchen and be someone who performs well under pressure. You will be a team player, leading by example and recognising the importance of motivating and leading junior members of staff who may also be working under pressure.

You will already be working as a Sous Chef or experienced Chef de Partie in 3* hotel, dining pub or restaurant.

Key responsibilities will include:

- Maintaining high levels of Health, Hygiene and Safety records
- Good understanding of HACCP & COSHH
- Sound knowledge various cooking methods, ingredients, equipment and processes
- Support Head Chef with ordering, purchasing and stock control
- Deputise for Head Chef

Interested?

Speak to any member of the team or send your CV to info@innforallseasons.com. We would be delighted to meet with you to discuss the opportunity further.