



Sous Chef

The Penrallt Country House Hotel are looking for a Sous Chef, to work under the direction of the Head Chef to provide and assist in service for the direct needs of the day-to-day business of the Hotel as directed by the Food and Beverage and events operations manager.

As Sous Chef you will:

- Be innovative with food and menu planning
- assist in the smooth operation of the kitchen under the direction of the Head Chef.
- train new members of the kitchen brigade in service.
- ensure that all opportunities to achieve Food G.P are met.
- be present and assist in the busiest part of service in all areas and to be conversant in all aspects of operation's e.g., wedding menu's / Chef Specials
- ensure that wastage is kept to a minimum.
- carry out duties detailed by the Head Chef and to give assistance on peak periods of business.
- carry out any other requests issued by the FBE Manager according to your rota.
- ensure all Kitchen areas are kept tidy and recorded on the relevant Data sheet.
- be fully aware of fire team regulations and to assist in fire evacuations as part of the fire team.
- report all Hazards or faulty equipment to the relevant managers.
- be aware of and comply with the company policy relating to hygiene, health and safety.
- carry out reasonable duties requested by any other manager in the absence of the Head Chef
- inform the Duty Manager of any comments or complaints which may have a negative effect on the business and to deal with complaints if confident to do so.



- assist with cover when requested.
- ensure a courteous and helpful manner to clients and staff at all times.

PERSONNEL SPECIFICATION

Essential Requirements

- Communicate and converse at all levels
- keep good relations between colleagues and be flexible to all times of business.
- co-operate with management at all times.
- To remain calm, helpful and cheerful under pressure.
- Up to date Food Hygiene Certificate
- Ability to adapt dishes to dietary requirements

The list of duties above is not to be regarded as exclusive or exhaustive. There will be other duties and requirements associated with your post and you may be required to undertake such duties as may be reasonably required of you.

References will be required.

Full-time hours: 45 hours per week (including evenings, weekends and split shifts)

Application deadline: Monday 19th April 2021

Expected start date: Mid-May 2021

Job Types: Full-time, Permanent

Salary: £20,000 - £24,000 per annum – depending on experience