JOB TITLE: Sous Chef

HOURS: Full time- 40 hours

## **JOB DESCRIPTION:**

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 Ditchley Foundation guests and visitors have a first-class dining experience whilst eating at Ditchley.

You need passion for food and a love of local, seasonal ingredients. You'll be someone who performs well under pressure and recognises the importance of motivating and leading junior members of staff who may also be working under pressure.

## **KEY RESPONSABILITIES**

- Support Head Chef in delivering high standard of food and kitchen operation
- Sound knowledge various cooking methods, ingredients, equipment and processes
- Lead the kitchen team departments in the absence of the Head Chef, supervising all agency and in-house kitchen staff
- Maintain kitchen maintenance records
- Support Head Chef with ordering, purchasing and stock control
- Work with Head Chef to plan Conference and staff menus
- Support Head Chef to maintain Health, Hygiene and Safety records
- Good understanding of HACCP & COSHH

## **Hours and Days of Work**

This role will be onsite role with home working only permitted in exceptional circumstances.

Early morning or later night working as well as Weekend working will be required for conferences and events. Events are usually planned with at least 1 months notice.

## **PERSONAL SPECIFICATIONS**

- Ideally, you will have experience of working in a similar kitchen environment.
- Able to multitask and work under pressure
- Calm, friendly approach to team management
- Takes ownership for tasks and responsibilities
- Excellent timekeeper
- Willing to go the 'extra mile'
- Team player

