



Job Role: Sous Chef

Employer: Epicure Pub Co

Location: The Stag at Offchurch

Salary: From £28,000.00 per year

Job Type: Full-Time

Epicure is a growing, family run company. We are looking for an enthusiastic Sous Chef, or Junior Sous chef looking for progression to join our award winning team at The Stag at Offchurch. This is an unmissable opportunity for the right individual looking to further their career in the hospitality industry. We're a high end gastro pub serving Anglo-French cuisine, therefore the ideal candidates will have fresh food experience. The successful candidate will have a passion and flair for food, will be a quick and enthusiastic learner and will become a strong and lively member of our thriving team.

What we offer;

- A competitive salary, plus cash tips.
- 48 hour working week/ Four split shifts, one half day.
- 28 days paid holiday.
- Further training and development is given through our HR team.
- A chance of career progression between our three sites.
- Live in opportunities available.
- Company pension scheme.
- Discounted/ free meals.

What skills are needed to fulfil this role?

You'll need to have a lot of stamina, be able to learn on your feet and be passionate about food, cooking in a high-pressure kitchen is hard work, but highly rewarding.

- Ability to work as a team but also work independently.
- A flair with ingredients.
- Strong leadership skills to motivate your team, especially at busy periods of the day.
- Ability to work to deadlines.
- Good communication skills.
- Keeping calm under pressure.
- Assertiveness.
- Self-motivation as well as motivating others.
- Attention to detail.
- Good organisational skills.
- Problem solver.

Weekly tasks;

- Overall responsibility for daily operations in the kitchen in the absence of the Head Chef.
- Supervise and motivate the kitchen team.
- Basic and advanced food preparation and cooking.
- Managing standards of food, ensuring all the kitchen team are sending out food to company standard.
- Taking responsibility for a section ensuring it is fully always stocked and kept clean as well as managing all other sections of the kitchen are up to standard.
- Control stock ordering and rotation to ensure there is minimum wastage, maintaining ultimate par levels.
- Measuring ingredients and following company recipes and specs.
- Monitor portion control and wastage.
- Provide the company with photos of specials and menu items to promote consistency and quality as well as providing photos for social media and to share on workspace.
- Provide a daily handover and prep list for the head chef in your absence.
- Assisting the head chef with menu and special ideas to suit the company brand ensuring it is profitable and high quality.
- Help with deliveries, stock rotation and organisation.
- Understand company allergen procedures and know where to find information.
- Keeping food preparation and storage areas, fridges and sections clean and tidy.
- Sanitise food preparation areas regularly.
- Manage the company health and safety folder so it is kept up to date.
- Adhere to health and safety and food safety standards and policies.
- Complete company training.
- Always maintain good personal hygiene.
- Maintaining relationships with all staff, front and back of house, ensuring that everyone is treated with respect.
- Have a good relationship with the FOH management as well as assisting with the constant training of FOH staff.
- Input daily figures on the computer.

Apply now for the chance to join our epic team!