

Job Description for Sous Chef

To prepare meals consistently to the correct dish specification and in keeping with the company food safety management policy and have them ready for service to the customer in accordance with house standard.

Working as part of a dedicated team, the Sous Chef undertakes the day to day running of the kitchen in the absence of the kitchen manager, and is in charge of any section of the kitchen that the Sous Chef is assigned to

General Duties:

To take charge of areas of kitchen operation in the kitchen managers absence
To specifically be in charge of ensuring any equipment faults are reported and that appropriate actions are taken

To monitor staff performance, motivating and ensuring that staff work together

To sense check staff rotas and ensure adequate staff cover

Attend induction, shadowing staff and /or being assigned as a mentor

- Prepare all food to specification.

- Works to a high standard of personal hygiene and cleanliness at all times.

- Works as part of the kitchen team to ensure all areas of the kitchen are cleaned and ready for service.

- Ensure all items of menu are prepared and available for service at all times

- Store, handles and rotates all products to house standards

- Records all wastage daily.

- Fully compliant with all health and safety policies throughout the shift.

- Assists in the completion of food stocks as required.

- Uses, maintains and cleans all equipment in accordance with house standards.

- Responds to all guest action plans and food safety audits produced by the kitchen manager.

- Completes all relevant records /paperwork i.e. Temperature Log Books, Cleaning Logs etc.

- Attend team meetings when required.

- Assist with induction of new team members.

- Well organised and methodical in their approach.

Profile of applicant - Experience in a restaurant kitchen environment essential, Having relevant qualifications is essential, a solid background of kitchen team leadership would also be an advantage. Must be able to work unsociable hours including weekends, able to work from 7am on early shift, and up to 11.30 pm on a late shift

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