

Sous-Chef

Job Description

THE ROLE

The sous-chef works as part of a close-knit café, kitchen and bar team to deliver high quality creative food to a range of customers from concert goers to corporate clients to passing trade. It is essential that they have the ability to communicate clearly, be proactive and represent the organisation in a professional manner. This role is an opportunity for a dedicated sous-chef to join a blossoming catering department within a cultural hub in the city centre.

This role reports directly to the Head Chef and is for an immediate start

KEY RESPONSIBILITIES

- Assist the head chef to coordinate day to day running of the kitchen
- Lead the kitchen minimum 1 day per week
- Prepare high-quality dishes in line with the St George's Bristol café and catering menu
- Experiment with recipes and ingredients
- Cook food in a timely manner to meet deadlines
- Work within delegated food and provision budgets
- Monitor food stock and take responsibility for placing orders
- Ensure compliance with all food and health & safety regulations within the kitchen
- Brief service staff and bar staff about dishes and food offerings
- Support the delivery of the food offering for the day to day operation and also for a selection of private functions and special events
- Support the Operations Director and carry out any other duties as required by the CEO and the organisation

PERSON SPECIFICATION

Experience	Food Hygiene Level 2
	Cash handling and Light manual handling
	Minimum 5 years work experience in a kitchen
	Stock ordering and kitchen administration
	Staff Rota'ing
Knowledge	Hygiene and health & safety regulations
	Culinary, baking and pastry techniques
Skills and abilities	Methodical, accurate and able to work under pressure and prioritize effectively
	An efficient organizer
	Commitment to a high level of customer care
Personal qualities	Enthusiastic, organized, reliable and proactive approach to work
	Friendly manner and ability to work with a wide range of people
	Interest in and understanding of the music industry
	Passionate about food and hospitality
	Positive and calm attitude
	Ability to work as part of a close-knit team
	Willing to be flexible in working hours

TERMS & CONDITIONS OF SERVICE

Salary	£9.15 dependant on experience
Holidays	25 days/year plus all statutory Bank Holidays pro rata
Working hours	40hours per week, flexible across weekdays, weekends and evenings
Pension	St George's Bristol operates a Group Pension Plan which complies with current legislation.

APPLICATION

Please email your CV and covering letter stating why you think you are suited to this role to events@stgeorgesbristol.co.uk Please also state when you would be available to start.