

SOUS CHEF JOB DESCRIPTION

Grantown East
Highland Heritage and Cultural Center
Grantown-On-Spey
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Grantown East Ltd is looking for a Sous Chef to work with our Kitchen team. Working under the guidance of our experienced Head Chef, this is an excellent opportunity to improve your skills and learn from a team committed to training and developing people.

Responsibilities

- Assist the Head Chef to ensure the smooth and efficient running of the kitchen.
- Assist the Head Chef to ensure that the kitchen is always tidy and clean
- Complete the paperwork required on the Head Chef's days off.
- Complete the daily and weekly tasks as detailed in the Kitchen Cleaning Rota
- To ensure that all documented forms meet Environmental health legislation and HACCP are completed as and when required. Full training will be given as part of your induction.
- To work with the Head Chef, and Operations Manager on new menus and dishes for the restaurant
- To produce dishes for all menus to the necessary standard, meeting and where possible to exceed the guest's expectations.
- To assist the Head Chef when placing orders with suppliers that the cost of raw materials is within the budgetary requirements for the dishes that you are producing.
- To assist in the completion of the monthly stock take.

We ask that you have excellent hygiene practice and that you have the passion and the drive to succeed.

Hourly Rate Negotiable upon experience

Shared accommodation available.