



The Fleece Hotel, Richmond

Sous Chef, Job Description

This is a unique and exciting opportunity to establish your own reputation within a truly exceptional hotel and restaurant, ensuring that it becomes a renowned food destination within North Yorkshire. The hotel consists of ten hotel rooms, a forty-cover restaurant and a café and lounge bar area.

Our small flexible close-knit team are all dedicated to achieving the highest standards of experience for our guests.

This role will involve working alongside our well-respected Head Chef, Thomas Pickard to manage daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, also to monitor ordering and stocking.

The ideal candidate will be able to demonstrate the ability to

- Lead the kitchen team in chef's absence
- Provide guidance to junior kitchen staff members
- Oversee and organize kitchen stock and ingredients, ensuring quality is not compromised
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated
- Ensure that sections are stocked correctly at all times
- Help with hiring and training of new kitchen members to restaurant and kitchen standards
- Manage food and product ordering and help minimises waste, including working with existing systems to improve waste reduction and manage budgetary concerns
- Supervise all food preparation and presentation to ensure quality and restaurant standards
- Work with Head Chef to maintain kitchen organization, staff ability, and training opportunities
- Assist Head Chef with menu creation
- Work closely with Front of house team to ensure quality and efficiency of service
- Help to meet all Food standards agency requirement and helps to gain a 5 out of 5 rating.

We are offering a competitive salary and this role will start in late March 2018 Please email your application and CV to Clive Rowe-Evans cliveroweevans@greatpotential.co.uk, or telephone me for further information on 07775 734757