**Sous Chef**

Hours: April - September

(Wednesday, Thursday, Friday, Saturday & Sunday’s)

Salary: Depending on Experience

Closing Date: Wednesday 10th April at 1pm

**Main Purpose**

Ensure the smooth running of our Seasonal onsite restaurant and take away is delivering excellent

service and high-quality food, whilst open to the public, working with the team to ensure private events, groups etc are catered for.

To organise and control the efficient and economic production of quality food within the allowed

budget, whilst maintaining high standards of cleanliness and hygiene.

Continue to find new and exciting ways to ensure our guests are left with 5\* experience.

Push The standard of the food offer with the objective of achieving Awards.

**Key responsibilities, tasks and duties**

Overall responsibility for managing all aspects of the kitchen environment.

Complying with legislation of all current Health and Safety food hygiene regulations, stock control

and administration procedures.

Ensuring all equipment is cleaned, organised and well maintained.

Demonstrate a passion for food, presentation and service. Ensuring consistent delivery of a smooth

and high-quality food service.

Prepare, cook and serve hot and cold meals ensuring all dishes are made to the highest of standards.

Experience to plan menu’s and produce high quality wholesome dishes cooked at the highest quality

and standard.

Monitoring portion and waste control in order to minimise food waste.

Ensure the whole team displays the Visit Scotland 5\* requirements.

**Essential Skills**

Food Hygiene Certificate

HACCP Training

COSHH Training

Ability to cater to various dietary requirement.

Previous kitchen experience in a busy, fast paced kitchen

Understanding of food costs and profit margin

Great Organisational Skills

Remain calm and focused under pressure, demonstrate a positive attitude at all times

Excellent communication skills, leadership, planning and organisational skills

To apply please send a CV and covering letter to pauline@jupiterartland.org

For further information please contact pauline@jupiterartland.org or give us a ring on 01506889900.

Applicants must be received by Tuesday 9th April 1pm.