

## Sous-Chef

Opportunity for an ambitious Chef to join our small team, cooking great food in an enjoyable environment. A chance to expand on your culinary knowledge, skills and creativity under our Head Chef.

### The Ideal Candidate

- At Least 3 Years experience working in a commercial kitchen preparing and cooking fresh food.
- Works well in a team, upholds our businesses values, self-motivated and inspires individuals throughout the business.
- Capable of learning and implementing all of our Head Chefs duties and ultimately running the kitchen when Head Chef is off.
- Be able to demonstrate leadership skills and the ability to motivate a team with a pro-active and positive attitude.
- Ability to work under pressure whilst providing consistent quality of food.
- Good knowledge of Health & Safety and food Hygiene (preferably hold a Level 2 Food Safety Award).
- Working independently on quieter shifts.
- Own transport is required due to our rural location.
- Position available from the middle of May.

### Role Responsibility

- Working with our Head Chef to ensure consistency and quality of all food to guests.
- Lead, inspire and manage the kitchen team when covering for Head Chef, to ensure the kitchen runs smoothly.
- Supporting the Head Chef & General Manager in driving sales and managing costs in line with targets.
- Assist in stock control including; ordering, stock takes and deliveries.
- Assist in staff rotas to ensure the kitchen is working to the best of its ability in line with budgets
- To be passionate about food and a positive influence within the team

### Benefits

- Competitive salary, £9.20 - £10 hr – depending on experience.
- Discounts at Riverside Bar and Eatery Ltd & Williams Leisure Holiday Parks.
- Bonuses
- Family orientated business
- Pension Scheme

### Who are we?

The Riverside Bar & Eatery Ltd is located on the Banks of the River Wye on the edge of an award winning 5-star Holiday Park. We call ourselves an Eatery because we like to give our customers a relaxed flexible approach to food and drink. We take elements from restaurant, café, bistro, bar and gastro. This makes us very different to the majority of food places. We open for breakfast, lunch and evening meals.

### What can you expect?

Average of 40 hours a week from 1<sup>st</sup> March – 30<sup>th</sup> November, we are a seasonal business so traditionally the kitchen doesn't operate for 3 months (Dec-Feb) but we plan on extending the season. Potential for spread over pay to be set up or hours worked will be paid on a monthly basis.