The Bull
Oxford Road
Gerrards Cross
Buckinghamshire, SL9 7PA

T: 01753 885 995
F: 01753 885 504
E: candrews@sarova.co.uk

JOB TITLE: **Sous Chef**

An excellent opportunity to join our brigade of 8 chefs producing quality fresh food for our guests in our Restaurant, Bar, Room Service and Banqueting areas which cater from 2 - 300 guests.

Main Functions of role:

In the absence of the Head Chef, be in charge of the Kitchen.
To be responsible for Chefs and Kitchen Porters, helping the head chef to ensure that standards are maintained at all times, budgeted targets are met for food costs and all health and safety regulations are adhered to.

Must have:

- Previous experience at Sous Chef level in large kitchen
- Evidence of managing a team
- The ability to control costs
- Good knowledge of health, safety and hygiene, ideally be trained to Food Safety Level 3
- An enthusiasm for food & developing the food product
- Experience of volume catering & banqueting
- An ability to train and develop staff
- Good administration skills & computer literacy
- Evidence of demonstrating a commitment to previous roles
- Ability to manage own time

Working hours will vary depending on business levels, including some split shifts but will be a basic 40 hours including evenings and weekends on a 5 day out of 7 shift rota.

In return we offer a competitive salary and a good range of benefits.

Uniform and meals on duty are provided. Live In accommodation is available if required.

In line with the requirements of the Immigration, Asylum and Nationality Act 2006, all applicants must be eligible to live and work in the UK. Documented evidence of eligibility will be required from candidates as part of the recruitment process