Bee Happy Recruitment

https://www.beehappyrecruitment.co.uk/jobs/sous-chef-arundel/

Sous Chef Arundel

Industry

Hospitality

Description

Bee Happy Recruitment are Pleased to be working with our Prestigious client who are seeking a Sous Chef for their wonderful Hotel. 48 Hours per week (4 days on 3 days off)

Are you a culinary artist with a passion for creating exceptional dining experiences? Do you thrive in a fast-paced, dynamic environment where creativity meets precision? If so, we have an exciting opportunity for you to join our esteemed culinary team as a Sous Chef at our luxurious 5-star hotel.

As a Sous Chef, you will play a pivotal role in maintaining the highest standards of culinary excellence and innovation. Working alongside our talented Head Chef, you will contribute your expertise and creativity to deliver unforgettable dining experiences for our esteemed guests.

Key Responsibilities:

- Collaborate with the Head Chef to plan and execute high-quality, creative menus that exceed guest expectations.
- Lead and inspire our culinary team to maintain impeccable standards of food preparation, presentation, and service.
- Oversee kitchen operations, including inventory management, ordering, and food cost control, ensuring efficiency and profitability.
- Train, mentor, and develop kitchen staff to foster a culture of excellence and continuous improvement.
- Uphold strict adherence to health, safety, and sanitation standards to ensure a clean and safe working environment.

Qualifications:

- Proven experience as a Sous Chef or senior position in a high-end culinary establishment, preferably in a 5-star hotel.
- Culinary degree or equivalent certification from a recognized culinary institution.
- Exceptional culinary skills, with a passion for creativity and innovation.
- Strong leadership and interpersonal skills, with the ability to motivate and inspire a team.
- Excellent organizational and time-management abilities, with a keen eye for detail.
- Knowledge of current culinary trends and techniques.

Benefits:

- Competitive salary commensurate with experience up to 35k with tips up to £350 per month
- Comprehensive benefits package including free hotel stays
- Opportunities for career advancement and professional development.
- Access to state-of-the-art culinary facilities and resources.
- Discounted rates for dining and accommodations at our hotel properties.

If you are a dedicated culinary professional with a passion for excellence, we invite you to apply for the Sous Chef position today!

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Beginning of employment

Immediate

Job Location

Arundel

Working Hours

48 Hours per week (4 days on 3 days off)

Date posted

April 11, 2024

To apply, please submit your resume below. We look forward to welcoming you to our culinary team!

Bee Happy Recruitment is an equal opportunity employer and welcomes applications from all qualified individuals. We are committed to creating a diverse and inclusive workplace. Unfortunately we are unable to offer Visa Sponsorship