

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/sous-chef-newbury/>

Sous Chef Newbury

Industry

Hospitality

Description

Bee Happy Recruitment are seeking a skilled Sous Chef to join our clients team in a bustling gastropub environment. The ideal candidate will have a passion for culinary arts and a flair for creativity in the kitchen.

Responsibilities

- Assist the Head Chef in food preparation and cooking
- Oversee and coordinate kitchen staff activities
- Ensure high-quality food production and presentation
- Supervise kitchen operations during the Head Chef's absence
- Help develop new dishes and menus
- Maintain kitchen cleanliness and adherence to hygiene standards

Experience

- Previous experience in a similar role within the hospitality industry
- Proficient in food preparation techniques and culinary skills
- Strong leadership and team management abilities
- Knowledge of restaurant kitchen operations
- Culinary qualifications are desirable but not essential

Job Type: Full-time

Pay: Up to £35,000.00 per year

Additional pay:

Tips

Benefits:

Company pension

Discounted or free food

Employee discount

Schedule:

Monday to Friday

Weekend availability

Experience:

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Job Location

Newbury

Date posted

September 23, 2024

Chef: 1 year (preferred)
Cooking: 3 years (preferred)
Licence/Certification:

Driving Licence (required)