

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/junior-sous-chef-bognor-regis/>

Junior Sous Chef

Industry

Hospitality

Description

Bee Happy Recruitment are seeking a Junior Sous for an amazing hotel & spa. This is a fantastic opportunity for a Junior Sous Chef who is willing to work with all fresh local seasonal produce. Also looking to gain mentorship and guidance from award winning chefs.

This really is a great opportunity, and one that can ensure an amazing career in fine dining.

Live in is available for this role at a cost of £75 per week.

Supervising Kitchen Staff:

- Manage kitchen personnel: The sous chef oversees line cooks, prep cooks, and other kitchen staff, ensuring they follow proper procedures and standards.
- Train new staff: They may be responsible for training new kitchen employees and ensuring they understand safety and quality protocols.
- Assign tasks: Directing staff to specific areas of food preparation or cooking depending on the menu and the flow of service.

Food Preparation and Cooking:

- Assist with food prep: The sous chef may be actively involved in food prep, making sure ingredients are prepared according to the menu and recipes.
- Oversee cooking: Ensuring the dishes are cooked to the right specifications and maintaining high standards.
- Ensure quality control: Checking dishes for taste, presentation, and consistency before they are sent out.

Inventory and Stock Management:

- Monitor inventory: Keeping track of supplies and ensuring there are enough ingredients and materials to meet demand.
- Order supplies: In many cases, the sous chef helps with ordering food, equipment, and other kitchen supplies.
- Waste management: Ensuring proper storage and handling of ingredients to reduce waste.

Ensuring Kitchen Hygiene and Safety:

- Maintain cleanliness: The sous chef is responsible for making sure the kitchen is kept clean and adheres to health and safety regulations.
- Ensure proper food handling: Overseeing food safety, including temperature control, cross-contamination prevention, and cleanliness.
- Ensure safe kitchen operations: Supervising the proper use of kitchen equipment and tools to prevent accidents or injuries.

Candidates must hold a valid driving license due to location of this role.

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Job Location

Bognor Regis

Working Hours

48h

Date posted

December 6, 2024