

Bee Happy Recruitment

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

Sous Chef Bognor Regis

Industry

Hospitality

Description

A Sous Chef is required for a newly renovated Gastropub with Rooms.

Our client pride themselves on using only the best, local, seasonal produce.

48 hours with a salary of 30k, plus tips between £150-£300pm

Responsibilities:

- Prepare and cook menu items in accordance with established recipes and quality standards
- Set up and stock stations with all necessary supplies
- Ensure that food is prepared and served in a timely manner
- Follow proper food handling and sanitation procedures
- Assist with catering events as needed
- Collaborate with the kitchen team to ensure smooth operation

Qualifications:

- Previous experience as a line cook or in a similar role preferred
- Knowledge of cooking techniques and food safety regulations
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously
- Strong attention to detail and organizational skills
- Excellent communication and teamwork abilities

Please apply with your cv Below and we will call you to discuss in further detail

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Duration of employment

Permanent

Job Location

Bognor Regis

Working Hours

48h

Base Salary

£ 30000

Date posted

November 8, 2024