Bee Happy Recruitment

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

Sous Chef Midhurst

Industry

Hospitality

Description

Bee Happy Recruitment are working with a luxury country house hotel and spa nestled in the heart of the South Downs in Midhurst, West Sussex. Renowned for its elegant ambiance,

exceptional service, and exquisite culinary experiences, our client offers a tranquil retreat

for our guests, complete with an award-winning restaurant, bar, and extensive spa facilities.

Job Overview

We are seeking an experienced and passionate Sous Chef to join our dynamic kitchen team.

The Sous Chef will play a crucial role in supporting the Head Chef in all aspects of kitchen

management, including menu development, staff training, and ensuring the highest standards of food quality and presentation are maintained. The ideal candidate will have a

creative flair, strong leadership skills, and a commitment to delivering an outstanding dining

experience for our guests.

Key Responsibilities

-Kitchen Management: Assist the Head Chef in overseeing the day-to-day operations of the kitchen, ensuring the smooth and efficient delivery of all food services.

- Menu Development: Contribute to the creation and development of seasonal menus

that reflect our commitment to using fresh, locally sourced ingredients. [?] Quality Control: Ensure that all dishes are prepared to the highest standards of quality, taste, and presentation.

- -Team Leadership: Supervise and mentor junior kitchen staff, providing training and support to foster a positive and productive work environment.
- Inventory and Stock Management: Assist in managing inventory, ordering supplies,

and controlling food costs to maximize profitability.

- Health and Safety: Ensure compliance with all food hygiene, health, and safety regulations, always maintaining a clean and safe kitchen environment.
- Guest Satisfaction:

Work closely with the front-of-house team to ensure that all guest dietary requirements and special requests are met with precision and care Innovation: Stay updated on culinary trends and introduce new ideas and techniques to enhance the dining experience

Live in accommodation available in a separate house away from the Hotel.

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Duration of employment

Permanent

Job Location

Midhurst

Date posted

September 3, 2024