

## FULL JOB DESCRIPTION

Post: Sous Chef

Responsible to: Head Chef

Summary of post: To lead the day to day delivery of all Kitchen operations at Macknade.

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### Duties and Responsibilities:

1. To be responsible for ensuring the Kitchen team prepare and delivery consistently high quality of food
2. To take a lead role in the ingredient led development and preparation of a sector leading menu showcasing the variety of produce for which we are known
3. Lead innovative practice within the Kitchen to develop seasonal dishes and daily specials to showcase our outstanding produce and skillset
4. To work with the Head Chef in controlling the ordering/purchasing of ingredients and other kitchen related stock in line with budget.
3. To provide energetic and inspiring leadership for all kitchen staff, ensuring that they have clear responsibilities and accountability.
4. Lead the Kitchen team to follow and deliver the day to day Standard Operating Procedures of the Kitchen and Food Village to a high standard, ensuring peak customer satisfaction at all times.



5. Work with the Head Chef to ensure that optimal staffing structures are in place to deliver a high-quality customer experience whilst maintaining an efficient cost base within budget
6. To comply with legislative requirements, company policies and guidelines in respect to health & safety and data protection ensuring a 5\* hygiene rating is achieved.
7. To lead in and ensure the Macknade vision, ethos and values are at the heart of the customer experience at every touchpoint.
8. To participate in the staff support and development scheme and to undertake training based on individual and operational needs.
10. To demonstrate positive personal and professional behaviour as specified in the Staff Code of Conduct.
11. To promote the values that challenge discrimination and promotes equality and diversity.
12. To undertake any other duties as reasonably requested.

## PERSON SPECIFICATION

Post: Sous Chef

Skills and Abilities
Experience of leading a kitchen team to deliver outstanding kitchen and customer service at every touchpoint



A minimum of 2 years' experience as Sous Chef in a similar kitchen environment
Strong experience of creating and delivering quality and innovative menus and dishes
Experience of controlling ordering and purchasing of ingredients within a Kitchen setting
Highly effective organisational skills with the ability to successfully develop and work within a positive and inclusive culture
A clear passion to build on the Macknade reputation for offering high quality, value for money and an outstanding experience
Evidence of a knowledge of and a clear passion for high quality food and drink

