

Vale Inn

Sous Chef Job Description

Overall purpose of the role:

Preparation & delivery of freshly cooked food, and management of the kitchen and staff in the absence of the Head Chef.

Maintaining an hygienic & safe working environment in compliance with statutory and company requirements and to a consistently high standard.

The development of food as part of the Bollington Brewing Brand, under the guidance of the Head Chef.

Main Duties & Responsibilities:

- Preparation & delivery of freshly cooked food
- Daily & weekly ordering and stock management
- Responsible for the management of all kitchen staff in the absence of the Head Chef
- Assisting the Head Chef with staff training & development
- Quality control checks
- Maintaining records of production
- Maintaining cleanliness
- Complying with Safer Food Better Business requirements
- Maintaining Health & Safety and food hygiene/Environmental Health standards and assisting in staff training of the same
- Development of the menu & weekly specials
- Documentation of all recipes
- Team development and coordination with the Head Chef and Manager to foster an effective and efficient working team
- Assisting in the development of food across the Bollington Brewing Pubs (Vale Inn, Park Tavern, Cask Tavern and any new pub)
- Maintain & improve standards