



Sous Chef Knockderry House

Outline

Knockderry House is looking for a sous chef to take over the role of second in command of the kitchen in this highly respected small 4-star country house hotel.

This role may suit a senior Chef de Partie looking to move up – however, the restaurant currently holds 2 rosettes for the quality of its dining and the successful candidate should be confident working at this level. In addition, Knockderry House prides itself in offering guests a range of healthy, nutritious menus with particular attention to dietary needs. In summary, we are looking for a chef with a passion for food and delivering first class hospitality to our guests.

Skills and Experience

- 2 years minimum experience working at a Senior Chef de Partie role in a 2-rosette environment.
- Experience within either 4* Hotel or a high-end quality Brasserie or dining experience is highly desired.
- The successful candidate will also be able to demonstrate a career with a good track record of progression and stability.

Job Description

As part of a small kitchen team, you will be an integral part of the kitchen team, assisting the head chef with menu planning, costing and training. You will be expected to help the head chef maintain, manage, deliver, and execute all aspects of running a successful kitchen operation. In particular:

- Day to day support for the head chef in carrying out all duties required during times when the Head Chef is absent including but not limited to, ordering, discipline, maintenance of standards, business requirements, health and safety and food hygiene.
- Work with the head chef to produce diversified seasonal menus in accordance with the restaurant's policy and vision and to a 2 AA rosette standard.
- Produce high quality 2 rosette dishes that match the established menu
- Ensuring that all dishes are prepared with attention to detail and to the highest standard.
- Assist in training and developing junior chefs to reach the high standards that are expected of a 2-rosette kitchen
- Training and overseeing the auxiliary kitchen staff to provide best results in minimum time.
- Resolve any issues that may arise in the kitchen.
- Make sure the hygiene and food safety standards are met in all stages of food preparation, starting with the ingredients, and ending with the finished dish which leaves the kitchen door.
- Make sure that the kitchen is secure and professional equipment is in good condition and signal any malfunction before it affects the staff or the clients.
- Develop good working relationships with and other staff in other departments to ensure excellent team spirit.

Terms and Conditions

- Full time working 5 shifts in 7 days
- £27,500.00 per annum
- Gratuities and hotel-based discount scheme
- Subsidised meals whilst on duty
- Staff Accommodation available