

JOB DESCRIPTION:**SOUS CHEF****Accountability:****To:** Head Chef**For:** Chef de Partie/Commis Chef
Head KP and KP's**Main Purpose of the Job**

To assist the Head Chef with the co-ordination and management of all aspects of the kitchen, deputising for the Head Chef when required.

Key Responsibilities:

- To ensure that the customers consistently enjoy high quality meals with a high standard of presentation
- To co-operate and to assist the Head Chef in aspects of his/her work, deputising when necessary
- Training and management of the kitchen staff on a day to day basis
- To comply to all health and hygiene standards as laid down in the Standards Manual

Your Duties Include:

- Assisting the Head Chef in preparation and cooking of all customer and staff meals
- Managing the chefs and kitchen porters in the Head Chef's absence
- Assisting the head chef with stock control - stock taking, ordering and receive supplies
- Managing the kitchen during service
- Maintaining high standards of presentation of food
- Maintaining high standards of hygiene and cleanliness in both the kitchen and stores, and complying with all company Health and Safety policies.
- Attend a weekly department and general staff meetings
- Ensuring HACCP records are maintained correctly

Please note this job description is purely intended to give you an idea of what your work involves and is not intended as a precise breakdown of your duties. As part of your role you will be expected to cover in other departments as and when necessary.