



Hotel Sous Chef

An exciting opportunity has arisen for a Sous Chef to join the Petwood Hotel in Lincolnshire. The hotel has 53 bedrooms and is proud to have an award-winning restaurant, bar and alfresco dining in its Grade II listed gardens. In addition, the hotel runs a vibrant weddings, conferences and events operation.

We are looking for a Sous Chef to join the fantastic AA Rosette kitchen team.

As Sous Chef you will support the Head Chef and General Manager in:

1. Creating, planning and implementing menus for all food offerings in our restaurant, bar and alfresco dining as well as events functions and weddings, taking into account pricing to achieve kitchen profit, utilising seasonality and, wherever possible, local produce and catering for any special diets or requests
2. The training, nurturing and coaching of the kitchen brigade to prepare and implement all dishes on the menus as required and oversee the service and execution of the dishes to the agreed standard and plating defined by the Head Chef
3. Control stock levels of all food and consumables. Place and receive goods orders in line with budget and business needs. Ensure all deliveries meet order requirements and quality in line with purchasing specifications
4. Monitor cooking, chilling, labelling, storage and rotation of food, keeping required records and taking appropriate action where necessary to ensure compliance with HACCP procedures and food hygiene regulations.
5. Maintain high standards of cleanliness and hygiene practices in all food preparation and storage areas in line with legal and company requirements, including refuse areas, wash-up areas and all food storage areas. Keep the kitchen equipment clean and in good working order. Address hazards and follow up maintenance requirements. Implement and review risk assessments and safe systems of work in the kitchen.
6. Manage and maintain a healthy and well-balanced menu for employee meals in line with budget and hotel standards.
7. Monitor and improve delivery of company brand standards and standard operating procedures. Respond to guest needs either directly or indirectly. Review guest feedback and resolve any issues to a satisfactory conclusion.
8. Manage and maintain the labour resource in line with budget and business needs encompassing rotas, forecasting and timesheet control.
9. Develop team members through training and coaching that meets the needs of the business and individual needs. Deliver the departmental induction to new kitchen employees. Appraise team members annually followed by a six month review. Develop menu product knowledge of food service team. Maintain up to date knowledge of food industry trends and competitor activity. Lead own development needs.
10. Maintain regular communication by holding team briefings and meetings and by



attending relevant site and inter-company meetings.

11. Carry out all management related activity as business needs dictate as a member of senior management team.

As part of the role, you will be required to work 5 days out of 7 including early shifts from 7am, evenings, weekends and bank holidays.

Your own transport is essential.

If you're a talented Sous Chef looking for an exciting new role within a friendly family run hotel environment, then apply now.