

## **JOB DESCRIPTION**

**JOB TITLE:** Senior Sous Chef

**DEPARTMENT:** Hotel

**REPORTS TO:** Head Chef

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### **MAIN PURPOSE OF JOB:**

To demonstrate and help maintain high levels of service that consistently exceeds the expectations of our members. To control the resources, manage the processes and cultivate the understanding of good food throughout the Estate.

### **DUTIES**

- To be in control and aware at all times of food costs percentages.
- To assist with the preparation of budgets and aim to achieve the budgeted gross profit.
- To assist with the management of the department's payroll, staff rota and the kitchen cleaning schedule.
- To provide training and development for department staff in kitchen procedures.
- To provide and record a programme of basic training for all new members of staff and to communicate performance and development issues on a regular basis.
- To ensure the kitchen is run in the same professional manner when the Head Chef is not on duty.
- To ensure effective daily communication with relevant departments.
- To liaise with the Head Chef and implement new menu's.
- To ensure all statutory regulations are adhered to, and to ensure that all employees are trained to uphold the conditions of the food hygiene policies.
- To be flexible and willing to help other departments at busy times if required.
- To comply with all Goodwood policies and procedures to ensure that all-statutory regulations are observed and that the department comply with these requirements.