

Job Description

Job Title: Sous Chef	Department: Kitchen	Reporting to: Head Chef
--------------------------------	-------------------------------	-----------------------------------

Aim of the role

To ensure that all food preparation and dishes are made to the standard laid by the Company.

Responsibilities

- Responsible to the Head Chef or Senior Sous chef during service for timing and progress of all dishes.
- Responsibility for the Kitchen operation in the absence of the Senior Sous Chef and Head Chef.
- To assist with the training, induction and development of the kitchen brigade when required.
- To control wastage and to help maintain food costs.
- To ensure that in the preparation and presentation of food, the highest standards are maintained at all times.
- To keep both the Head Chef and Senior Sous Chef apprised of any problems within the Kitchen. These would include staff, Health & Safety, equipment, and any other areas connected with the Kitchen organisation.
- Assist in the responsibility for the operation of various sections within the Kitchen.
- To work towards and ensure a positive relationship exists between the Restaurant and the Kitchen.
- To constantly focus on guest care and service. Ensuring that everything that is done well improves and enhances the guest experience.
- To be fully conversant with the menu and to be adaptable with continual changes to ensure that the menu is kept in line with customer demands and Company policies.
- To ensure that the correct and same ingredients are used as specified by the Head Chef to ensure quality is upheld at all times.
- To assist the Head Chef and Senior Sous Chef to effectively achieve and identify with a concise repertoire of dishes.
- To maintain and constantly develop the finest selection of dishes that compromise the menus that the Company offer in conjunction with the standards laid by the Company.
- To direct responsibility for all dishes served in your section.
- Attend any necessary training sessions or meetings.
- To make sure that Company Policy, the Vision Statement, and Departmental Objectives are followed and utilised at all times.
- To ensure that all appliances, fixtures and fittings are safe and work in accordance with Health & Safety regulations and report any faults to the Health Spa Manager or Health Spa Supervisor.
- To be fully aware of the Hotel's Fire Safety Procedures and Health & Safety regulations.

THIS PERFORMANCE ROLE GUIDE IS NOT EXHAUSTIVE, NOR IS IT MEANT TO BE. ADDITIONAL ITEMS MAY BE INTRODUCED WHERE NECESSARY.

As the current post holder of this Performance Role Guide, I confirm I have read and understood the duties of this role.

Name (please print) _____

Signed: _____ Date: _____

