

## **JUNIOR SOUS CHEF - RESTAURANT 1539**

<b>Job Title:</b>	Junior Sous Chef
<b>Reports to:</b>	Sous Chef
<b>The Company:</b>	Restaurant 1539, Chester Race Company LTD
<b>Salary:</b>	£19-21k per annum

### **The Purpose**

To assist the chef brigade in maintaining excellent production and presentation of all food. Working in an efficient and organized manor, you will communicate effectively with all employees.

### **The Opportunity**

Chester Racecourse are a continuously growing organisation within the leisure and tourism sector. Whilst the core activity is horseracing, there is continual scope for the development of business opportunities within the brand through the enhancement of the organisations commercial strategy. The organisation reported a turnover in excess of £30m, and aims to continue to rapidly expand the brand portfolio. The business has shown resilience through the global recession and is well positioned to embark on a period of sustained growth and expansion. The organisation is diverse in its offering with several divisions delivering a complexity of services. These include Chester Racing, Bangor Racing, Chester Bet, Bangor Bet, Holiday Inn Hotel, Horseradish Catering Division, and Restaurant Division.

### **Job Duties**

- Leads kitchen team in chef's absence
- Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating
- Oversees and organizes kitchen stock and ingredients
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organised for quality assurance
- Keeps cooking stations stocked, especially before and during prime operation hours
- Manages food and product ordering by keeping detailed records and minimises waste, plus works with existing systems to improve waste reduction and manage budgetary concerns
- Supervises all food preparation and presentation to ensure quality and restaurant standards

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- Works with head chef to maintain kitchen organisation, staff ability, and training opportunities
- Verifies that food storage units all meet standards and are consistently well-managed
- Assists head chef with menu creation, food safety and HACCP processes

**Sous Chef Skills and Qualifications:**

Formal Culinary Training, Previous Restaurant Experience, Extensive Food and Beverage Knowledge, Restaurant Industry Knowledge, Strong Organisational Skills, Attention to Detail, Knowledge of Restaurant Regulations, Positivity, Ability to Work Under Pressure, Self-Motivated, Creative Problem-Solving Skills, Strong Verbal and Written Communication Skills, Exceptional Customer-Service Skills

**Other Information**

If you are interested in this role then please apply with your current CV, covering letter and available start date by emailing [jobs@chester-races.com](mailto:jobs@chester-races.com)

If you require any further information regarding this role; please contact Mark Wilcockson on: **01244 304 608**