

Sous Chef

Support the Senior Sous Chef and Head Chef in the effective and efficient operation of all kitchens within the Dartington Trust, to provide high quality, cost effective, locally sourced food to our students and other guests.

SOME OF THE MAIN THINGS YOU'LL BE DOING:

- Lead by example to promote a customer focused culture, providing a professional, friendly and courteous service to all customers.
- Support and learn from the Senior Sous/ Head Chef in preparing and cooking food to an extremely high standard.
- Contribute to the creation of robust legacy documentation to ensure the resilience and longevity of the food offer on the estate.
- Communicate effectively with kitchen and front of house colleagues to ensure efficient customer service.
- Balance creativity and profitability to deliver great food within agreed margins across our restaurants, cafes, conferences, weddings and festivals.
- Work exhaustively to embed our commitment to a sustainable food system throughout all areas of your role.
- Assist with the motivation, training and development of all Dartington Hall staff employed in the kitchens. Deputise for the Senior Sous/Head Chef and lead the kitchen teams, when required.
- Promote a safe and healthy environment and be responsible for your own health and safety and that of your team, your colleagues and your customers.
- Ensure Dartington Hall facilities comply with all relevant legislation relating to health and safety, food hygiene regulations, food labelling and licensing legislation.
- This list can never be exhaustive but covers most of the work you'll be doing. What it can't replace is talent, initiative and a commitment to great customer service.

ROLE DETAILS:

DEPARTMENT: Back of House

REPORTING TO: Head Chef/Senior Sous

WHAT YOU'LL BRING:

- Previous experience as a Senior CDP or Junior Sous Chef, in an environment based on a similar ethos
- Ambition, creativity and a willingness to learn and develop Passion for fresh, local and sustainable produce
- Good attention to detail and great service
- Relevant qualification – minimum Food Hygiene L2.
- Flexibility to do what's required and to work across all of our food outlets during all of our opening times
- Commitment to work hard and act in Dartington's best interests at all times

