



the Charterhouse

Job title:	Sous Chef
Working hours	40 hours per week
Salary	£35,000 – £38,000 per annum
Location	The Charterhouse, Charterhouse Square, London, EC1M 6AN
Duration	Permanent
Reports to	Head Chef
Job Purpose	<p>The Sous Chef works closely alongside the Head Chef to ensure the daily duties of the catering department are carried out effectively.</p> <p>These will include food quality, speed of service and freshness, monitoring ordering, stock control, hygiene practices and assisting in the training and development of the catering team.</p> <p>It is a hands-on role with the Sous Chef expected to be cooking meals for Brothers, guests and Infirmary residents on a daily basis.</p>
Role description:	<ul style="list-style-type: none">▪ Leads kitchen team in Head Chef's absence▪ Provides guidance to junior kitchen staff members, including, but not limited, to cooking, food preparation, presentation and cleanliness.▪ Ensures a food stock rotation system and verifies all food products are properly dated and organised for quality assurance▪ Participates in the training and development of the remainder of the catering team▪ Manages food and product ordering by keeping detailed records and minimises waste, plus works with existing systems to improve waste reduction and manage budgetary targets▪ Supervises all food preparation and presentation to ensure quality and restaurant standards▪ Works with Head Chef to maintain kitchen organisation, staff ability, and training opportunities▪ Assists Head Chef with menu and recipe development▪ Takes an active role in the implementation and supervision of all HACCP, Food safety / Hygiene practices and allergen control
Person Specification:	The Sous Chef will have a degree of classical training, which will fit with the food preferences of the Brothers. This background must also include catering for high quality events and the ability to lead and train junior members of the team.

	<p>Essential:</p> <ul style="list-style-type: none">▪ Level 3 food safety qualification▪ Hands on craft based experience for at least 5 years▪ History of working in fresh food environment▪ Computer literate in Word and Excel▪ Good understanding of financial controls▪ Proven experience of events and an environment with fluctuating business levels▪ Evident leadership skills and experience▪ Excellent organisational skills▪ Open minded and willing to learn new skills and techniques▪ Good people management skills▪ Ability to train and coach younger or less experienced members of the team▪ Excellent communication skills▪ Ability to meet deadlines▪ Calm approachable manner▪ Ability to stay calm and focussed in pressured situations▪ Level 3 food safety qualification▪ show good leadership skills and have the ability to step up and cover the Head Chef when they are not on duty▪ Courteous, respectful and professional manner▪ Warm and caring, with a passion for delivering outstanding food on a daily basis <p>Desirable:</p> <ul style="list-style-type: none">▪ Current first aider▪ Knowledge and experience of working with the elderly (desirable)▪ Knowledge of working in historic buildings (desirable)
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