**Timothy Taylor’s Managed Houses**

**Job Description**

|  |  |
| --- | --- |
| **Post:** Sous Chef | **Reports to:** Operations Manager |
| **Location:**  Taylor’s on the Green  Church Green  Keighley  BD21 5HT | **Date:** 18 May 2022 |

**Site:**

We are about to create a very special and unique pub in our hometown of Keighley. ‘Taylor’s on the Green’ will occupy the site which is currently the Lord Rodney. Our aim is for it to become well known for serving great pints of our award-winning Cask Ales, plus give customers, both old and new, the opportunity to experience ‘That Taste of Taylor’s’.

**Job Purpose:**

To assist the Head Chef in managing all aspects of the kitchen, to ensure a safe, efficient, and profitable service. To ensure that customer satisfaction is always the number one priority of the whole team. To help maximise the profitability of the kitchen operation through effective cost controls. To maintain consistent standards of service, ensuring high levels of cleanliness and hygiene and helping to create a work environment that supports the organisational values. To run the kitchen in the absence of the Head Chef.

**Responsibilities:**

1. Supervise and participate in the preparation of high-quality food.
2. Ensure that all food is produced in a timely and efficient manner and meets the highest standards of taste, quality, and presentation.
3. Manage the kitchen operation complying with hygiene and health and safety legislation at all times.
4. Assist the Head Chef manage all stock-management processes, including weekly stock counts, wastage reports, loss investigation, procedures for monitoring and controlling cash and that your weekly KPI’s are emailed to Operations Manager and company auditor when completed.
5. Take responsibility for food margin within your site with your kitchen team and make sure stocks, batches are inputted correctly every week. At least one stock per period with your Head Chef, so that you have a better understanding of the valuation and GP’s, and that this process is completed correctly when the Head Chef is on annual leave.
6. Complete all control records, e.g., menu planning, ordering sheets, costings, and stock rotation on a daily basis to a standard set by the Company
7. Be responsible for food ordering, stock rotation and stocking levels.
8. Be responsible for achieving profit targets through effective costings, minimising wastage, and correct product measurement.
9. Motivate, train, develop and assist kitchen team members to deliver house standards.
10. Participate in and supervise the preparation and cooking of menu items. Ensure that sufficient quantities of food are prepared for service, using correct cooking methods and ensuring wastage is minimised.
11. Manage the garnishing of food, ensure all food is checked for taste, appearance and garnish prior to service, and is of the agreed portion size.
12. Participate in the preparation of food in accordance with portion specification to achieve budgeted GP.
13. Complete all control records, e.g., menu planning, ordering sheets, costings and stock taking on a daily basis, to a standard set by the Company
14. Manage and participate in the cleaning down of work areas and equipment, all cleaning carried out in accordance with the site cleaning schedules.
15. Maintain work and staff areas to a safe and hygienic standard adhering to the statements laid down by the HASAW Act 1974. Report faults as per Company guidelines.
16. Train and monitor kitchen team in hygiene and safety tasks. All kitchen staff to work in compliance with food hygiene legislation.
17. Communicate effectively with all team members and participate in all site activities.
18. Ensure support from the kitchen team for all the sites goals and objectives.
19. Take all available opportunities to develop yourself within the role.
20. Carry out any duties as instructed by your General Manager and Operations Support team.

The successful candidate will be rewarded with a competitive salary, dependent on experience, and work for a highly regarded, local family brewery. Shift pattern will be dictated by the needs of the business.