

## **Sous Chef**

**Location:** Tichborne, Alresford, Hampshire

**Transport:** There are no public transport links to Tichborne village, so access to your own transport is essential

**Hours:** Full Time

**Salary:** Negotiable, based on experience, plus tronc

**Experience:** Minimum 1 year in a senior chef role

### **About Us**

Situated in the beautiful countryside village of Tichborne, just 10 minutes from Winchester, The Tichborne Arms is a truly special pub. Currently undergoing major renovations, a newly fit out kitchen will service two indoor pub dining areas, beautifully landscaped gardens and two outdoor terraces. Fresh produce will be at the heart of everything we do, sourced locally and from our very own kitchen garden. Wholesome, hearty, rustic fare, served in beautiful surroundings by a fun and friendly team to ensure our guests have an enchanting experience every visit... in a nutshell that's what we're all about. Our Sous Chef will be key to ensuring that experience for every guest.

### **The Role**

As Sous Chef you'll be right at the cutting edge of our kitchen's creativity. Second in command to the Head Chef, you will add your experience and wisdom to the team mix. Food is a serious business at The Tichborne Arms, you'll be working in a newly-renovated kitchen to create fabulous, fresh dishes – using the best of seasonal, local ingredients sourced from local suppliers and the kitchen garden that will be tended by our own team. As deputy to the Head Chef, you will take full control of the kitchen when they're away. It is a great opportunity to make your mark and you'll be supported every step of the way by the Head Chef and owners to develop your career. We are progressive, fast-evolving and value our team's input to continue to develop what we do.

### **Who Are We Looking For?**

You'll need to be a talented chef with a passion for fresh ingredients, a great eye for presentation in a rustic style and a love of kitchen camaraderie. You'll be able to bring out the best in others and you'll take immense pride in every successful service. A hygiene qualification, excellent food knowledge and allergen awareness are all essential for this role. An interest in and knowledge of fire and grill cooking, smoking, foraging and tending a kitchen garden would also be advantageous. You must be able to thrive under pressure, have great communication skills, and be able to lead a team; setting yourself and others the highest standards.

### **Responsibilities**

- Work alongside the Head Chef
- Manage all activities in the kitchen while in your control

- Manage the workflow in the kitchen and liaise with FOH to ensure customers receive orders promptly and correctly
- Ensure all dishes are made to spec and to GPs
- Management and training of all junior kitchen staff
- Ensure allergen records are kept up to date
- Ensure Trail app is kept up to date on the site iPad and all staff know how to use it
- Ensure opening and closing procedures are signed off
- Help write rotas as required
- Keep paperwork up to date and in allocated file
- Attend meetings in absence of the head chef
- Organise cleaning rotas, clean-downs and kitchen closes
- Keep up to date with food trends
- Always be smart in appearance with clean whites and aprons to set kitchen standard
- Supervise and inspect all preparation and cooking equipment on a regular basis to ensure they are kept clean, sanitized and in good working order
- Ensure food products, presentation and plating are of the highest quality and are prepared to serve in a timely manner
- Ensure adherence to all standards of food quality, preparation, recipes and presentation to menu specification
- Ensure all food is stored in a safe and sanitary manner, paying attention to labelling, use by date, stock rotation and segregation to prevent cross contamination
- Ensure cleaning schedules are carried out properly and signed off
- Educate and train staff on safe work procedures, rules, regulations and best work practices
- Train staff on food preparation and use of equipment
- Tracking, organising, ordering or requesting produce in order to maintain menu, with special attention to stock rotation and keeping stock at a minimum level and not over stocking
- Assist in menu development and design, creating new dishes in line with food trends, customer feedback and dietary needs
- Train staff on new dishes
- Delegate work as required

### **Pay and Perks**

We like to treat others how we want to be treated. As part of the Tichborne Arms team, you are offered the following in return for all your hard work:

- A genuine and happy place to work in with a great atmosphere
- Competitive rate of pay, plus substantial tronc share based on hours worked
- Job security
- Balanced working week with 2 days off in a row most weeks
- Up to 50% off food and drink
- Fresh and wholesome meals provided whilst on duty
- 28 days holiday per year

- Working in a like-minded team who share your passion for high quality, creative and fresh food & drinks and providing outstanding hospitality
- An opportunity to grow and develop your career