

Job Description

Job title: Junior Sous Chef

Department: Mount Haven Hotel & Restaurant

Line management responsibilities: None

Reports to: Head Chef

Principal purpose of role	The Junior Sous chef will work with the Mount Haven kitchen team to deliver the food offer in line with the hotel's food & beverage vision. Ensuring high standards are maintained at all times.
Area of responsibility/tasks	<ul style="list-style-type: none"> • The preparation of all dishes ensuring they meet the high quality expected and are presented to the standards set out, Breakfast, Lunch and Dinner. • To ensure at all times a high standard of cleanliness and practices are maintained, ensuring a safe and comfortable working environment. • Working alongside the Head Chef and Sous Chef to ensure the kitchen department runs efficiently and effectively at all times. • To deputise for the Sous Chef & Head Chef if required – ensuring the service is delivered to the standard expected. • To ensure all team follow the training laid out to them and assist junior staff members on duty if required.

Customer service	<ul style="list-style-type: none">• Provide a great service to all our external and internal customers.• Be smart, polite and helpful at all times
Health and safety	<ul style="list-style-type: none">• Follow all HACCP and health and safety procedures laid out to you.• Follow safe working practices.• Be aware of emergency and first aid procedures.• Be vigilant for hazards and report them.• Attend all necessary training courses.
Vision and values	<ul style="list-style-type: none">• Understand and demonstrate the behaviours that underpin our values.• Be aware of the role of you and your team in achieving our vision and objectives.
Other	<ul style="list-style-type: none">• Any other tasks which are reasonably requested, for the better performance of your duties or for the achievement of our vision.