

# MOUNT HAVEN

## Job Description

**Job title:** Sous Chef

**Department:** Hospitality

**Line management responsibilities:** None

**Reports to:** Head Chef

**Salary:** Up to 27K dependent on experience

<b>Principal purpose of role</b>	To be responsible for the preparation and presentation of all dishes in your allocated area, ensuring all guests receive efficient service and high-quality dishes. Maintain a high standard of cleanliness and practices throughout and to work alongside the Head Chef with the control of ownership for the management of the kitchen department.
<b>Area of responsibility/tasks</b>	<ul style="list-style-type: none"><li>• To prepare and cook breakfasts/ lunches and dinners.</li><li>• Assist with menu writing and dish creation.</li><li>• The Sous Chef will be required to stand in for his or her superior (Head Chef) when the latter is absent or on leave.</li><li>• To assist with the training of and supervision of other members of the kitchen brigade.</li><li>• To carry out designated cleaning duties in line with the cleaning schedules within the food preparation area as requested.</li><li>• Washing up manually and by machine.</li><li>• To assist in ensuring that all storage areas are kept clean and tidy at all times.</li><li>• Ensure that all food deliveries are checked, recorded and stored in accordance with the Mount Haven food safety policy.</li><li>• To ensure the long life and cleanliness of equipment that he or she is provided with.</li></ul>
<b>Customer service</b>	<ul style="list-style-type: none"><li>• To provide a great service to all our external and internal customers.</li></ul>

# MOUNT HAVEN

	<ul style="list-style-type: none"><li>• To be smart, polite and helpful at all times.</li><li>• To be aware of all the activities offered on the Mount and be able to answer broader questions (or know who to ask).</li></ul>
<b>Fire, Security and Health &amp; Safety</b>	<ul style="list-style-type: none"><li>• To work to safe working practices including COSHH and HACCP regulations/best practice</li><li>• Be aware of emergency and first aid procedures.</li><li>• Be vigilant for hazards and report them. Attend all necessary training courses.</li></ul>
<b>Vision and values</b>	<ul style="list-style-type: none"><li>• Understand, demonstrate, reinforce and promote the behaviours that underpin our values.</li><li>• Be aware of the role of you and your team in achieving our vision and objectives. To be an ambassador for St Aubyn Estates at all times.</li></ul>
<b>Other</b>	<ul style="list-style-type: none"><li>• Any other tasks which are reasonably requested, for the better performance of your duties or for the achievement of our vision.</li></ul>