

Sous Chef

Job Summary:

The role of the Sous Chef is to lead by example and ensure that all aspects of production are completed in line with Health and Safety and food safety legislation. They organise and supervise all kitchen operations to maintain high food quality and comply with hygiene regulations. They ensure that communication with other team members across the Racecourse, suppliers and customers and is professional and effective. They ensure that food production is high quality and that service achieves high levels of customer satisfaction. They are responsible for safe food preparation on race days and non-race day functions and events.

Main Duties:

- Support the effective operation and compliance with company systems of the catering function
- Support the monitoring of supplies, ordering, storing of stock to achieve menu plans and food order demands
- Work with event teams and clients to plan menus for all events
- Lead and manage the safe preparation and cooking of foods for service, complying with all EHO Food Safety and Production requirements
- Ensure quality and portion control throughout the production process.

Competencies (Behavioural):

- A good team work ethic able to build trust and engender respect
- Excellent communication and presentation skills
- Motivated, organised, hardworking and able to work and manage teams under pressure
- Organised, systematic and process driven

Core Skills:

- Creative flair and originality
- Effective task management and attention to detail
- Food Hygiene Safety
- Customer Care – internal and external
- Organisational
- Confident, respectful and positive
- Able to build effective relationships
- Communication and presentation
- Foster and maintain an inclusive work-based culture, upholding organisational Values and Code of Conduct
- Knowledge of Company products and services
- Awareness of market trends and competitive landscape
- Safe and efficient work practices
- Technically competent user of technology and systems including advanced MS Office
- Sound and up to date awareness of priorities, aims, values, standards and operations
- Health & Safety Legislation, policy and practice
- Environmental Sustainability best practice



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Education:

Advanced or Degree Level equivalent

Level 3 Food Safety, Level 4 Management in Food Safety, Level 3 HACCP or working towards

Experience:

Working in a fast-paced high-quality environment

Availability:

Full-time or Part-time roles

Employed Status

Working Conditions:

Working time can include preparation, travel and attendance at race meetings on weekdays, evenings, weekends and bank holidays

Collaborative environment with mentoring and support from experienced colleagues through training

Significant opportunities for continued professional development and growth

Pay and Benefits:

Salary based on experience and level of responsibility

Employed: Pension scheme, Holiday Pay, Life and Sickness Cover



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