

JOB DESCRIPTION

Job Title:	Sous Chef
Location:	ACC Liverpool
Responsible to:	Head Chef
Responsible For:	Junior Sous Chefs, Casual kitchen brigade, BOH team

Scope and General Purpose:

Under the guidance of the Head Chef, the Sous Chef is an integral part of the kitchen brigade. You will strive to ensure high standards are delivered at all times to provide guests with the best possible experience.

Key Attributes – Essential

- Excellent communication skills
- Passion for food, food trends and innovation
- Passion for working with people
- Excellent attention to detail
- Exceptional time keep skills
- Exceptional personal presentation

Operational Excellence

- Be accountable for all for the kitchen operation, service and production
- Be aware of the overall running of the business in conjunction with Executive Chef, Head Chef, Head Pastry Chef and Senior Sous Chef ensuring all communication is passed through to the rest of the kitchen brigade and all necessary actions completed.
- Support the senior kitchen brigade to set and maintain high standards of food quality in terms of taste, presentation and service in a style which Centerplate is renowned for.
- Direct and motivate the kitchen brigade with the Head Chef, Head Pastry Chef and Senior Sous Chef delegating and communicating responsibilities effectively, utilising weekly management meetings, briefings etc. setting goals and deadlines.
- Support the Executive Head Chef, Head Chef, Head Pastry and Senior Sous Chef by being involved with both internal and external clients regarding menus and tastings when required
- Follow SOP documents created for all dishes to ensure standardisation or dishes from the ordering process, to allergen management through to final presentation.
- Be accountable for all stock control systems within the kitchen stores following company stocktaking procedures and liaising with Stock Control Manager weekly.
- Work with the Training Manager to support the recruitment process and development of the kitchen brigade at all levels. Strive to have a passionate, award winning team; known to be the best in the business.
- Be responsible for the entire kitchen brigade from Junior Sous Chefs through to Kitchen Assistant/kitchen porters. Ensure all daily health and safety, food safety documents are completed and that high levels of cleanliness are achieved.
- Manage and control labour costs in line with set budgets.
- Support the kitchen brigade with minimising waste in conjunction with Lean Path equipment

Duties & Responsibilities:

- Support the senior kitchen brigade to ensure that financial targets are met or exceeded
- Ensure that all members of the kitchen brigade are fully aware of and achieve their objectives
- Communicate with Head Chef in respect of personal development, training, appraisals and long term objectives
- To be aware of and ensure that those responsible to you are aware of all legislation that is relevant to your work and ensure that all legal requirements are met including: Health and Safety at Work, Food Safety, Allergens, COSHH, Environmental Health, Fire Precautions and any others.
- Adherence to all Company Policies

Occasional Duties

- To assist at Company's Major Events when able to do so.
- Attend training courses designed for personal development.

This job description is non-contractual and is not intended to be either prescriptive or exhaustive; it is issued as a framework to outline the main areas of responsibility at time of writing.