



Job Description

Job Title: Junior Sous Chef	Salary: £27,500 pa plus benefits
Department: Coq & Bull Brasserie	Reporting to: Head Chef Coq & Bull brasserie and Executive Chef

We're looking for a talented Junior Sous Chef to join one of North Down's top brigades on a full-time basis. This role requires a passionate professional and the backbone of the brigade, ensuring fast service without compromising quality. We'll look after you with an excellent remuneration package, perks and offering a good work-life balance.

About the role:

The 87-seater Coq & Bull brasserie at the Clandeboye Lodge is one of North Down's top ranked venues, a place to be with exceptional, fortnightly changing menus produced with fresh, local and seasonal ingredients. Our brasserie kitchen has been fully refurbished and doubled in size during the recent lockdown, ready to deal with a strong following with busy lunch and dinner trade as and when we re-open. We provide an enjoyable and productive working environment and always try to schedule regular AM, day and PM shifts – always straight shifts and never split shifts - in such way that you will be able to enjoy a good work/life balance.

Job description:

Your main duties and responsibilities include, but are not limited to:

- Day to day management of the kitchen brigade and support staff
- Creating, preparing and cooking dishes to an exceptional standard for a fortnightly changing menu, in line with our philosophy of "good, honest food" with fresh, local and seasonal produce
- Managing and working in all sections with full responsibility for consistency and quality of food and presentation for all dishes served
- Administrative tasks such as recipe costing, ordering, invoicing and rostering
- Assisting in training and development of the kitchen brigade
- Maintaining a high standard of hygiene and cleanliness in kitchen areas
- Compliance with health & safety and food safety regulations, and cleanliness & hygiene standards
- Taking part in departmental induction, on the job and departmental training to advance your personal development

You must:

- Be great at what you do best, with a creative flair and culinary passion
- Have at least 2-3 years' experience as a senior chef de partie in a busy, high profile restaurant environment with an exceptional culinary reputation
- Be empathetic when interacting with colleagues and suppliers
- Have gained NVQ level 2/3 in Food Production and Cooking to demonstrate your knowledge, understanding and skills essential for working in food production environment

Your rewards:

In addition to your basic pay, we offer flexibility whenever we can, free staff meals on shifts, and free uniforms.

If you want to treat your friends and family, we'll give you 50% off food, special family and friends rates for overnight stays and reduced green fees at Blackwood Golf.

And to make your money go further, our employee benefits package includes free membership with www.perkbox.com for loads of discounts and benefits, including on shopping, cinema tickets, travel, eating out and health.

Support for your life inside and outside work:

To provide you with peace of mind, every employee benefits from our employee support scheme with www.hospitalityaction.org.uk to give you, and your immediate family members, free access to legal advice, financial support and counselling. We are proud to be an employer who is positive about supporting people's mental health.

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