

SOUS CHEF

The Feathers Hotel is a well established, boutique hotel set in a historic market Cotswold town of Woodstock.

Currently we are looking for a Sous Chef with. The menu is Modern British cuisine with produce sourced mainly from local suppliers. The Sous Chef would be working closely with the Head Chef and in his absence would be responsible for the Kitchen department.

You will need to ensure consistent standards of production and delivery of all food items. You must also comply with the Food Safety Act, recording of all samples and temperature checks. You will be assisting the Head Chef with supervision of employees, staff training, menu planning and related production activities.

You will ensure proper staffing for maximum productivity and high standards of quality, by controlling food and payroll costs to achieve maximum profitability. There may be involvement in the preparation of reports, costs, menus, schedules and performing administrative duties as assigned.

Job Requirements

You must have 2AA rosette experience and be passionate about food.

Ability to work shift patterns, Intermediate food hygiene certificate, good understanding of English both written and verbal, supervisory experience in a quality Kitchen with high standards.

Good salary and benefit package available to the right candidate.

Please feel free to send an up to date CV to chef@feathers.co.uk