

Senior Sous Chef



Job Type: Full-time

- *To assist the Head Chef in designing new menus and ensuring that the food offering is always served to the highest level of standards.*
- *Excellent culinary background with minimum 3 years' experience as Sous Chef or 5 years as Senior Chef de Partie in a 4-star environment*
- *An aptitude and desire to increase sales and create a customer focused environment*
- *Experience and knowledge of implementing and monitoring HACCAP procedures*
- *ability to work and thrive in a high-pressure environment*
- *Creatively examining the offering and putting forward well thought out and costed ideas to improve the offering in the restaurants*
- *To be able to work under pressure whilst also producing excellent cuisine*
- *Working on your own initiative and also part of a successful team*
- *Have a passion for food & cooking with flair and imagination*
- *Must be fluent in English*
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Salary: depending on experience

Accommodation provided if necessary

Required experience:

- *Senior Chef de Partie: 5 years*