

**Job Description**

**Sous Chef**

**Location:** Orley Farm School

**Reports To:** Chef Manager

**Salary:** Depending on experience

**Hours:** 40 per week – 8:00am – 16:30pm (term time only)

To assist the Head Chef with achieving targets set with regards to food standards, budgets and staffing issues.

**Key responsibilities:**

1. To support the Head Chef in the preparation and delivery of meals, including breakfast, lunch and afternoon teas as per the menu plans to staff and children.
2. To support kitchen staff to encourage self-development.
3. To prepare meals to a constant high standard, with excellent food presentation.
4. To prepare and cook allergy menu daily, separating ingredients to avoid cross-contamination.
5. To understand the business needs and requirements.
6. To employ food safety best practices and make sure that all kitchen staff members do the same.
7. To ensure the highest standards of cleanliness are maintained within the kitchen.
8. To assist maintaining all legal health, hygiene and safety records.
9. To input new ideas and food styles to assist in maintaining customer satisfaction.
10. To carry out all reasonable tasks expected by management.

**Person Specification:**

* 2+ years’ experience as a Sous Chef
* Incorporating- verbal & written communication, team building, persuasiveness and listening.
* Able to work in a fast-paced environment and an ability to remain calm under pressure are essential.
* Dedicated to food quality and control.
* Strong knowledge of proper food handling and sanitation standards; food hygiene certificate.
* NVQ qualification or equivalent.
* Ability to display a real passion for food and customer service.
* Ability to plan ahead
* Ability to work on own initiative and as part of a team
* Flair and innovative with food presentation
* Smart clean appearance, very high standard of personal hygiene
* Suitability for working with/around children
* Be enthusiastic, punctual and reliable