

THE

GENERAL TARLETON

F E R R E N S B Y

Job Description – Sous Chef

Report to: Head Chef

Hours: 4 days per week, Monday – Sunday.

Salary: Total Package from £40,000 including Tronc

Location: The General Tarleton, Ferrensby, Knaresborough, HG5 0PZ

Overview

We are looking for a talented, forward-thinking chef with proven experience in high-end kitchens in a similar role, to join our team at The General Tarleton, Ferrensby; our pub with fifteen rooms opening this Summer.

This is a rare and exciting opportunity for a passionate hospitality professional to be part of the launch of a new venture for Jeopardy Hospitality. We are looking for someone who thrives working in a team, with a strong leadership and interpersonal skills, a passion for exceptional pub food and an understanding of our values and ethos.

The ideal person will be focused on delivering the best experience possible for our guests and is eager to challenge themselves in a new and dynamic environment; supporting the head chef in managing daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality, freshness, and consistency; as well as monitoring ordering and stock control and ensuring adherence to EHO and HACCP guidelines.

In turn we offer the chance to work in a professional, friendly environment, with full, ongoing training provided within our brilliant team whilst working daily with exceptional, seasonal ingredients from the local area.

The role and responsibilities

- Lead the kitchen team in the head chef's absence
- Work with head chef to maintain kitchen organisation, team performance, and provide training opportunities.
- Support the head chef in the development of new dishes and ensuring recipes and preparation are carried out to the correct specification.
- Manage food/product ordering to minimise waste, working with existing systems to improve waste reduction and budget management.
- Manage stock control to ensure stock levels are kept at an optimum level.
- Provide guidance, support, and training to the kitchen team.
- Supervise all food preparation and presentation to ensure quality and required standards.
- Overseeing EHO and HACCP systems and safe working practices.

The Person

- Previous experience in high-end restaurant/pub kitchens in a senior role
- High levels of personal integrity
- Excellent leadership and organisational skills
- Have calmness and clarity of thought while under pressure.
- The ability to uphold the goals and culture of the business.
- Impeccable attention-to-detail
- A friendly and approachable manner
- A genuine passion for the hospitality industry

The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with good work/life balance. We offer:

- Staff discounts across Jeopardy Hospitality and The Tommy Banks Group
- Paid sickness leave
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- Freshly cooked staff meals

How to apply

To apply, please send your CV and covering letter to Sam via careers@jeopardyhospitality.co.uk