



THE
GENERAL TARLETON
F E R R E N S B Y

Job Description – Senior Sous Chef

The General Tarleton

Report to: Head Chef

Days: 4 days per week, Monday to Sunday

Salary: £.43 000 package, including £30 476 salary

Location: The General Tarleton, Harrogate Road, Ferrensby, HG5 0PZ

Overview

We are looking for a talented, forward-thinking chef with at least three years of high-quality kitchen experience, to join our team at The General Tarleton, Ferrensby. We are looking for someone who thrives working in a team, with a passion for cooking and understanding of our values and ethos.

This role is crucial in the smooth running of the kitchen. You'll be working with, and managing, other members of the team and ensuring the very best use of the produce that we use. You need to be creative and have an impeccable attention to detail.

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



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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 excellent pay and good work/life balance. We offer:

- Staff discounts across Jeopardy Hospitality and The Tommy Banks Group
- 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 Aled and Charlie via careers@jeopardyhospitality.co.uk