



SOUS CHEF - RED LION HOTEL

The Red Lion Hotel boasts a stunning harbour location with views across the bay. The Hotel has a thriving Pub serving great fresh pub food and takeaways as well as a refined evening restaurant.

We are looking for a Sous Chef that loves working with fresh local ingredients and fish straight from the harbour, just outside the kitchen window!

The Sous Chef that takes on this role will be someone with a solid background in the catering industry and will have previous experience of at least 1 Rosette standard. We are happy to consider a strong Senior CDP looking for their first Sous Chef role or experienced Sous Chefs that have worked at this level. They will assist the Head Chef with stock control, ordering, menu planning, staff training and progression, whilst ensuring that the highest possible levels of service are achieved at all times.

Objective and responsibilities include:

- To assist in gaining a fine reputation for the Red Lion Hotel food service, based on imaginative well-presented dishes, with the emphasis on fresh local produce, ensuring it is prepared to the highest standards.
- In the absence of the Head Chef to have overall responsibility for the organisation and management of the kitchen, including staffing, training, menus, budget control, food safety, health and safety and sourcing ingredients.

Skills and experience:

- NVQ Level 3 Professional Cookery required.
- 2+ years experience in a similar role preferred.
- Current food safety certificate.
- Genuine love and knowledge of food.
- Good communication skills with guests, customers and colleagues.
- Knowledge to train, lead and motivate the junior staff.
- Motivational people management skills, spotting strengths, working on weaknesses.
- Pro-active hands on role model who can run a perfect shift every time without running out of steam, patience or a “happy to help” demeanour.
- You must be self-motivated and disciplined.
- To be able to cope well under pressure and work on your own initiative.
- Be fully flexible with regards to shift work, including evenings, weekends and splits.

We are offering a competitive rate of pay, based on experience and the possibility of renting a cottage within the Clovelly Estate.