



SOUS CHEF

Location: Piperdam Golf & Leisure Resort

Set in 650 acres of idyllic Angus countryside, Piperdam combines superb accommodation and award-winning facilities to create the ultimate Scottish Experience. Our facilities include our Room with a View restaurant and Howie's bar.

Job summary

You will be assisting the Head Chef in their daily duties. As Sous Chef, you must be capable of looking after the kitchen in the Head Chef's absence ensuring that service runs smoothly.

Main duties and responsibilities

- Ensuring that food areas are set up for the day's business
- Ensuring that staff are briefed and directed accordingly
- Helping to train the staff to quality standard
- Working closely with the Head chef to ensure that the finer details for successful service are in place
- Working closely with the Head Chef to control stock, reduce wastage and manage the cost of labour/staff hours versus revenues
- Ensuring that Food and Beverage areas are cleared.
- Handle guest complaints, requests and enquiries in a professional manner
- Help create a safe environment for both staff and guests and adhere to the company's health and safety policies and procedures

Key Skills and Experience

- Will preferably have experience as a chef within a guest focused environment

Reports To

Head Chef

This job description is not exhaustive and can be altered and added to by the discretion of the senior management. Should this happen the post holder will be informed of any such amendments.

It is agreed that the above is a brief and concise job description for the role of Sous Chef.

Signature
(Employee)

Print Name

Date