

Sous Chef – £32-£35K plus Bonus

We are currently looking for an experienced Sous Chef that is ready to take the step in their career to join our management team at the Albion in Islington, London.

Part of the Elephant Hospitality group; the Albion is a traditional and historic pub with one of the best beer garden in London that is brimming with character and famous for Sunday Roasts.

As Sous chef you must possess a talent and flair for cooking at this level and be able to run busy services overseeing all aspects of the kitchen and managing the team in Head Chef's absence plus all paperwork duties and writing menus with British and European influences

We are looking for a proven chef that can help us implement further structure and processes into our kitchen, that can develop our existing food offering and who can motivate and train our existing team.

You will already be proven with at least 2-3 years as a Sous chef or a Junior Sous Chef in a similar style operation with structured progression and stability with current London experience

The Pub can serve anywhere between 300-400 covers per service.

Requirements:

- Proven experience at a sous chef level or a strong junior sous chef looking for the next step.
- The ability to lead and develop a team of ten staff in a very busy kitchen.
- A good understanding of Gross Profit margins and menu costing, wage budgeting and purchasing.
- Previous experience of stock ordering, rotation and management.
- Knowledge of FnB manager & Fourth Hospitality.
- The desire to help develop menus and drive the business forward in the long term.
- The ability to implement and monitor health & safety and food safety procedures.
- Food Hygiene & Safety Level 2 or 3
- Passion, enthusiasm and creativity in the kitchen.
- You must be flexible in terms of the working hours required of you.

Rewards – Sous Chef

·Competitive salary plus bonus – depending on experience

·Friendly and fun working environment

·Excellent chance to progress your career in expanding company

If you would like to be considered for this fantastic opportunity – please contact Head Chef Darran Stanley on 07402221167 or call the pub on 02076077450, and send through a CV