Junior Sous Chef - DARTINGTON

Creating delicious, seasonal, and local food -- at a reasonable price -- in the café’s open-plan kitchen, and ensuring that the kitchen runs efficiently in conjunction with or in the absence of the Head Chef and the Sous Chef.

SOME OF THE MAIN THINGS YOU’LL DO:

- Preparing and cooking food to a high standard
- Overseeing other cooks’ work and maintaining high standards in food preparation, cleanliness, and efficiency throughout the kitchen
- In the absence of the Sous Chef, overseeing daily operations of the café to ensure high standards in presentation, customer service, and efficiency
- Understanding menu planning and costing
- Motivating and creating relationships with café employees, specifically -- but not limited to -- kitchen staff
- Ordering stock and liaising with suppliers to ensure quality, consistency and economy
- Keeping track of inventory & maintaining food stores
- Organising your own and others’ work flow as necessary so that the range of food on offer is consistent and varied
- Maintaining H&S standards, including record-keeping and monitoring systems and others’ work
- Engaging with the customers and FOH staff in a friendly and informative manner
- Being knowledgeable about the changing food menu, and where the food comes from
- Maintain meaningful dialogue with your colleagues to ensure smooth operations
- This list can never be exhaustive but covers most of the work you’ll be doing. What it can’t replace is talent, initiative and a commitment to great customer service.
WHAT YOU WILL BRING:

• You will have a consistent approach to cooking that results in delicious, creative food.
• You will be able to implement and create varied recipes based on the seasonal produce available and in the style of the Green Table.
• You will have a basic knowledge of food costing and maintain a GP margin of at least 69% on all recipes.
• You will be responsible for the food prepared by you and the team on your shifts.
• You will be able to coach less experienced chefs, enhancing their skills and food knowledge.
• You will have a Level 2 certificate in Food Safety.
• You will be able to work with a changing menu and adjust your work accordingly.
• You will be able to calmly and effectively trouble-shoot in an emergency (e.g. a dish gone wrong, a walk-in breaking down, an unhappy customer, etc)
• You will be knowledgeable about food and be able to enthusiastically learn about new ingredients, techniques and cultures and teach these to others
• You will bring a friendly and open aspect to the job.
• You will be courteous and engaging with customers and colleagues.
• You will provide excellent customer service towards all internal and external customers.
• You will be able to multi-task and monitor BOH operations and assist FOH with food issues.
• You will be efficient and tidy in your work area.
• You will have an eye for detail and will be able to create aesthetically pleasing dishes.
• You will practice good food hygiene.
• You will provide leadership through creative problem solving, a positive can-do attitude and a willingness and desire to ensure all who come into contact with Dartington have the best possible experience.
• You will have a good understanding of and work towards the purpose, values and strategy of Dartington.
• You will have the commitment to work hard and act in Dartington’s best interests at all times.