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| **Role** | Sous Chef  |
| **Reporting to** | Head Chef |
| **Contract**  | Permanent 37.5 hours |
| **Salary** | £28-32k per annum  |

**Context:**

The Park Head Hotel & Restaurant offers 38 en suite rooms, private dining or conference area, al fresco terrace and courtyard and a relaxed bar and restaurant area perfect for visitors to Bishop Auckland and the wider County Durham area, as well as local residents to provide a fantastic visitor experience locally.  Guests can enjoy great food, smooth coffee, newly refurbished accommodation and high levels of service and attention to detail, supported by local suppliers to deliver an excellent experience.

Under ownership by The Auckland Project, your base will be The Park Head Hotel & Restaurant with the opportunity to work elsewhere within the organisation on occasion, supporting the wider team on other diverse areas of the project.  The Auckland Project is working to create positive change for those living, working and visiting Bishop Auckland.

**The role purpose:**

This is an exciting opportunity to be at the heart of Bishop Auckland.  As a member of the kitchen team you will support the Head Chef in the production of a full range of Hotel food offerings from a high-quality breakfast, daytime dining, evening restaurant offering and functions and events catering. This role may be partially customer facing, and will require a calm and pleasant persona.

As a key member of the Hotel team, you will contribute to the delivery of exceptional food prepared in a safe and hygienic environment. You will be part of an organisation dedicated to the regeneration, conservation and celebration of Bishop Auckland.  This will be achieved by maintaining a safe, happy creative workplace founded in professionalism and strong team ethic. It will be important to participate within the team with a calm and positive working attitude and to ensure guest satisfaction and produce high quality food.

**In return:**

We pride ourselves in taking care of our team members. For your efforts we offer free parking on site, access to staff discounts and local benefits, uniform provided, staff discounts/entry into our attractions.

**Key Responsibilities:**

The post-holder is responsible for the following key deliverables and accountabilities:

* Be able to work within an operational kitchen and ensure that food quality and hygiene standards are met
* Work closely with the Head Chef to deliver the smooth running of the kitchen and the implementation and evolution of standards
* Smart, well presented and be capable of remaining calm whilst under pressure
* Work within the team to contribute towards maintaining all food safety and COSHH paperwork
* Be vigilant regarding allergy awareness and knowledge throughout the team and ensure correct information is shared with front of house staff.
* Capable of flexibility during service, adapting to customer requirements and requests
* Working effectively and efficiently and ensuring kitchen is tidy, compliant and hygienic at all times
* Work with a sense of urgency and with attention to detail
* To be vigilant surrounding stock management, rotation and quality of product.
* Deputise in the absence of the Head Chef, ensuring compliance points and operational needs are met during period of sickness, annual leave etc
* To support and share knowledge with junior members of the team and develop their knowledge, confidence and ability.
* To develop good relationships with the front of house team
* To be reliable with regards to timekeeping
* To act as part of the team supporting where necessary with administrative tasks such as stock takes.

**Health & Safety**

Be committed to good health and safety and access practice, ensuring familiarity and compliance with PHH & TAP policies, procedures and guidelines and the health and safety of visitors, staff, volunteers and contractors at all times.

**Person Specification:**

Essential Criteria

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| * At least two years’ experience in similar position
* A detailed working knowledge of health and safety requirements in relation to a catering environment
* Knowledge of stock management and inventory and cost management
* Ability to multi task, work under pressure and confidently fix problems as they arise
* Ability to work in a team environment
* Professional, hard working with an enthusiastic approach to learning. Be driven and not be afraid of hard work
* Exhibit pride in performance and possess high standards
* Good personal hygiene
* Basic knife skills essential
* Good communication and customer service skills

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Desirable Criteria

* Food safety level 2

**Closing date:**

**How to Apply**

We are unable to accept CV’s as application. We only accept a completed application form which can be found at [Auck\_Proj\_Job\_App\_Form.docx (live.com)](https://view.officeapps.live.com/op/view.aspx?src=https%3A%2F%2Faucklandproject.org%2Fwp-content%2Fuploads%2F2023%2F03%2FAuck_Proj_Job_App_Form.docx&wdOrigin=BROWSELINK)

If we receive a high volume of applications we reserve the right to close the application process early.