



Sous Chef

Behind every great pub is a great team of chefs...

Across our family of 10 pubs, our chefs create inventive menus and daily specials that offer seasonal British fare and utilise high-quality ingredients, sourced locally where possible. We truly believe that to deliver the best for our customers, our teams must be happy at work and well looked after. We believe in being open, honest and fair with our team members.

We are looking for an enthusiastic Sous Chef who shares our passion for great food. Supporting the Head Chef, you will be key to ensuring the kitchen is running effectively on a day to day basis through helping to motivate the kitchen team, managing cost lines and developing dishes. This role will give you the opportunity to hone your business & leadership skills whilst growing your repertoire in the kitchen. You will be a key contributor to the success of our pub.

We have a lot to offer you in return!

Package

- Competitive annual salary
- Annual bonus
- Excellent gratuities, paid monthly

Other support to you...

- Free meals on duty
- 25% discount on food and drink in all Red Mist Leisure pubs for up to 4 people
- Guaranteed Christmas day off
- Increased annual leave through length of service
- 3% maximum pension contribution
- Reduced rate if you wish to join the private healthcare scheme with Westfield Health
- Support, training and development to improve your competency and skills in the role
- Commitment from us towards ensuring progression opportunities for you
- Monthly & annual 'Shining Star' nominations and awards
- Regular social events
- Familiarisation trips to meet local suppliers; from nearby farms where we source our meat and veg, to bakeries, ice cream parlours and fish markets
- Regular in-house team competitions
- Access to Perkbox, offering staff discounts on high street brands, local gyms, cinemas and more...
- Involvement in our charity days and events

What we need from you

- A **passion** for great food. We want our menu and specials to express real enthusiasm and love for the fresh ingredients and food
- A **customer focussed** mindset. You will always strive to please them and exceed their expectations
- An **honest, dedicated** and **hardworking** approach
- **Enthusiasm**. You will take real pride in achieving exceptional results
- A great **sense of humour!** You will enjoy your work and the interaction you have with customers and your team members
- **Patience**. The skills to be able to support with developing others in the kitchen team and to be able to create and bond a team together
- **Ambition and drive**. The will to succeed and overcome challenges
- **High standards** at all times, ensuring that health and safety procedures are maintained properly
- **Adaptability** to be able to work at our other sites within the group as required
- **Respect** for your colleagues and company equipment
- To be able to maintain consistently exceptional levels of **cleanliness**
- **Consistency**. The ability to create great food always. Being able to set an excellent example to the rest of the kitchen team
- **Proficient in IT**, with an understanding of spread sheets
- The ability to **take the lead** when necessary and have the **experience** to ensure the kitchen operation runs smoothly

How to apply

To apply for the role, please contact us at jobs@redmistleisure.co.uk