



Sous Chef The Stag on the River

Want to be part of our exciting new chapter at Red Mist Leisure, supporting in our accelerated growth and development from this year?

We are looking for a Sous Chef to join our management team at our Stag on the River pub overlooking the River Wey in picturesque Lower Eashing, to support in maintaining and evolve our premium food offering.

We are looking for an enthusiastic 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 the pub.

Package

- Annual salary of £28,000 to £30,000 per annum
- Share of gratuities circa £6,000 per annum, paid monthly
- Live-in accommodation on-site available with this role
- £500 retention bonus

Other support to you...

- 3% maximum pension contribution
- 25% discount on food and drink in all Red Mist Leisure pubs
- Reduced rate if you wish to join the private healthcare scheme with Westfield Health
- Guaranteed Christmas day off
- Increased annual leave through length of service
- Free meals on duty
- Our new induction programme and Career Path offers structured development and career progression, supporting in being ready for new opportunities within a growing business
- Regular social events and familiarisation trips
- Regular in-house team competitions and recognition awards
- 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