

**Job Title:**  Sous Chef

**Hours:** TBC

**Salary:**  TBC

**Reporting to:** Head Chef

**Job brief**

You will be working alongside our Head Chef to manage daily kitchen activities, including overseeing kitchen staff, assisting the Head Chef with menu preparation, ensuring food quality and freshness and monitoring ordering and stocking. You will also be providing meal quality and consistency by following designated recipes.

**Responsibilities**

* Leads the Kitchen Team in the Head Chef's absence
* Provides guidance to junior kitchen staff members, including line cooking, food preparation, dish plating etc
* Oversees and organises kitchen stock and ingredients
* Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
* Keeps cooking stations stocked, especially before and during busy hours
* Hires and trains new kitchen employees to restaurant and kitchen standards
* Manages food and product ordering by keeping detailed records and minimising waste, plus working with existing systems to improve waste reduction and manage budgetary concerns
* Supervise all food preparation and presentation to ensure quality and restaurant standards
* Working with the Head Chef to maintain kitchen organization, staff abilities and training opportunities
* Verifies that food storage units all meet standards and are consistently well-managed
* Assists Head Chef with menu creation
* Coordinates with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing

**Requirements**

* Formal culinary training
* Previous restaurant experience
* Extensive food, beverage and restaurant industry knowledge
* Strong organizational skills
* Attention to detail
* Knowledge of restaurant regulations
* Leadership/Management experience
* Positive attitude
* Ability to work under pressure
* Self-motivated
* Creative problem-solving skills
* Strong verbal and written communication skills
* Exceptional customer-service skills

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***Please note it is the Museum’s policy not to accept CV’s.***

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