

Sous Chef position

A busy members only club is looking for a hard working individual with a passion for good food and lively hospitality.

The role is hourly paid but for the right candidate a salaried role can be offered.

Varied hours are available across mornings, evening's and weekends. Part time and job share can also be accommodated.

The sous chef will be working with a head chef, KP and waiting teams. The role is primarily to assist the chef in day-to-day food prep and order fulfilment, and to assist with buffets/banquets for private functions as required.

Qualifications are desired but a passion to work in the industry and previous experience will also be considered.

Main duties will be

- Prepping vegetables
- Prepping chilled items
- Plating desserts
- Assisting in large scale functions
- Running the kitchen in chefs absence
- Willing to undertake training as necessary
- Cleaning and sanitising kitchen areas

All enquiries to bar@recsoc.co.uk

We look forward to working with you.