

Job Role Summary:

Working for The Beach Company is more than a job; it's a lifestyle! You'll be working hard, but the work is fun. The Beach Company knows it's the staff that makes the place and the place that makes the staff!

As a sous chef, you will assist the head chef in all aspects of the running of the kitchen and the training of the team. You will also be responsible for the kitchen in the absence of the head chef.

You will have proven experience in all areas of food preparation, HACCAP and take pride in the results you achieve. You will also make sure your team always adhere to The Beach Company allergen procedures and create a consistently enjoyable dining experience for all guests.

We are always looking for approachable people to build excellent working relationships and great working environments. You will assist the head chef wherever asked, and through this experience, you will start to learn the role. This is a great career progression opportunity towards becoming a fantastic head chef.

We are always looking for friendly, enthusiastic and approachable individuals to join our amazing team! People who can build rapport with ease and continue to give our guests confidence in the fact that every element of their visit is being delivered by people that care.

Key Responsibilities and Tasks:

- To deliver The Beach menu
- Ensure that all Beach Company allergen/HACAP guidelines and procedures are followed at all times
- To develop, design and train staff to support the production of The Beach menu
- To promote and ensure that a safe working environment is maintained at all times
- To be customer service orientated at all times and to encourage direct feedback from our guests



- To consistently assist the Head chef in the implementation of training and making variations to menus to meet guest needs
- To assist in the purchasing of good quality produce
- Display a professional approach at all times while ensuring financial restraints are being adhered to
- To monitor/record all wastage and breakages in line with company procedures
- To develop a positive working relationship with all teams
- Demonstrate excellent overall knowledge of The Beach Company product.
- To ensure that procedures are put in place to prevent the loss of stocks and revenue
- To carry out any other duties as requested by a member of the management team

Qualifications and experience required:

- Educated to GCSE standard or equivalent
- Formal Catering qualifications
- Current Food Hygiene certificate and HACCP training
- Proven experience in managing teams
- At least two years experience in providing extensive design and food presentation in hot/cold buffet menus and a la carte dining
- Experience in catering for a large number of guests.

Knowledge, skills and abilities required:

- Knowledge of the Travel industry (desirable)
- A willingness to learn and develop
- Display constant high standards and levels of service
- Lead by example
- Be a positive and effective communicator within your team and with guests
- Experience and training in various food styles
- The ability to motivate and train team members to achieve objectives
- To be flexible with working hours and willing to assist in all areas of the operation



Personal qualities:

- Excellent appearance and personal grooming
- Highest levels of personal hygiene at all times
- Hard-working, self-motivated and works well under pressure with a desire to succeed
- Well organised, punctual and flexible
- Honest
- Friendly and approachable

