

## **Sous Chef**

We are looking to recruit a Sous Chef to join our family owned 4\* Westport Hotel Group.

Working in partnership with the Head Chef to control and manage the day to day running of the Kitchen, ensuring that the preparation and presentation of food complies with the required standards and costs are controlled within budget whilst maximising the customer experience through the production of interesting and creative menus.

### **Duties and Responsibilities:**

1. To prepare all dishes for service in the restaurant in liaison with the Chefs.
2. To ensure that statutory regulations pertaining to the safety and hygienic operations of the kitchen and ancillary areas are adhered to. Become a HACCP team member and monitor the system.
3. To ensure that foodstuffs are used correctly so that wastage is kept to a minimum and staff are trained to effect good portion control.
4. To ensure that the correct stocks are on hand at the right quality and quantity.
5. To ensure that all menus are developed to take advantage of seasonal availability and diverse customer base - to include international cuisine and special dietary requirements.