

DERBYSHIRE COUNTY CRICKET CLUB JUNIOR SOUS CHEF

Are you passionate about food, a committed all—rounder with experience of working in an event based environment?

Do you have expertise and the skill to deliver high quality culinary experiences?

As a Junior Sous Chef with Derbyshire Cricket then this is the position for you.

Working alongside the Sous Chef and Head Chef, you will need to be able to learn quickly and lead from the front, as well as manage our brigade of chefs and kitchen staff, whilst still maintaining the high standards our customers expect.

Essential

- Current Food Hygiene Level 2
- Minimum NVQ Level 2 in food preparation and cooking or equivalent
- · Ability to work under pressure within a constantly changing environment
- Have a good focus on attention to detail
- Strong interpersonal communication skills
- Demonstrate leadership skills.

Desirable

- Experience of working within a multi-disciplinary environment.
- Food Hygiene Level 3
- First Aid at Work

Benefits:

- 25 days paid holiday plus Bank Holidays
- Pension scheme
- Two complimentary Derbyshire Cricket Season Tickets

This is a full time role (35 hours per week) working 5 days out of 7 per week on a shift basis as per business requirements, including Bank Holidays, as required.

To apply, please send your CV and a one-page covering letter detailing your experience and suitability for the role.

Applications - via email only – should be sent to jobs@derbyshireccc.com

Closing date for applications is Wednesday 25th April 2018.