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**Senior Sous Chef**

**DERBYSHIRE COUNTY CRICKET CLUB**

Derbyshire County Cricket Club are striving to provide some of the finest food and service within the sports industry; we are searching for an individual with a professional attitude to join our Catering team. If you have a wealth of experience and enjoy working hard whilst having fun, we want to hear from you.

We are currently recruiting a Senior Sous Chef to join our team to assist the Head Chef in the administration, organisation and operation of the kitchens. The successful candidate will assist in the supervision of our Chefs, both in the production and presentation of all food. You will ensure the highest, consistent standards in terms of quality, food safety and health & safety at Derbyshire County Cricket Club at all times.

**Responsibilities**:

* Work within the Chef team to ensure that all Cricket Derbyshire events are planned, delivered and reviewed to meet all customer expectations in relation to food quality and presentation, as well as service delivery
* Liaise with the Head Chef on a regular basis to develop and drive operational standards within the kitchens. You will also contribute to the review of documents and training plans for both Culinary & Front of House Team members
* Assist the Head Chef to manage and control labour costs within the Kitchen Team.
* Be responsible for event day Chef teams, ensuring that business needs are met, promoting development & on the job skills training within the Kitchen team.
* Consistently drive standards, championing attention to detail as well as possessing a strong passion for food and service
* Assist the Head Chef & Sous Chef with innovation and implementation of new culinary ideas and communicate with the management team on a regular basis
* Assist the Head Chef with menu planning and design for match days, meeting and events, matching creativeness with the need to remain within prescribed profit margins
* Manage food production to required standards laid down by Standard Operating Procedures to ensure customer satisfaction and legal compliance
* Make personal recommendations based on knowledge and experience to continuously improve products and service
* To give reasonable instruction to all members of the Catering & Events Operations Team
* To give reasonable instruction to members of the wider Cricket Derbyshire Team regarding kitchen operation, taking into account their individual experiences of Catering & Events
* To report any maintenance and repairs that may be required to the appropriate team for action
* Be aware of and adhere to legal and company regulations relating to the following areas: Health & Safety at work; Food Hygiene; Fire & Evacuation Procedures; Licensing Laws; Sales of Goods/Trading Standards
* Work in conjunction with the Front of House Team to ensure hospitality displays look attractive, have high standards of cleanliness and hygiene in both front and back of house
* Ensure all tasks requested by Head Chef/Members of the Leadership Team are carried out in line with company standards

**Competencies:**

* Hold a current Level 2 Food Safety Award
* Minimum NVQ Level 2 in food preparation and cooking or equivalent
* Have the ability to build working relationships with members of the team at all levels and across departments
* Strong organisational skills with the ability to prioritise, multitask, plan, operate and manage processes accurately whilst supervising members of the variable hours team and be comfortable with a logistically challenging venue
* Able to work well under pressure in a fast-paced environment
* Take pride in their work and thrive on a challenge
* Team player and able to work unsupervised
* Dedicated, reliable and punctual
* Flexible
* High standard of personal presentation
* 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.

**Essential**

* Consistently delivering the highest standard and presentation of food
* Maintaining all legal Heath, Safety and Hygiene records, and ensuring all relevant regulations are complied with
* Ensuring the highest standards of cleanliness in the kitchen
* Preparing dishes as directed by the Head Chef
* Suggesting innovative food ideas and styles
* Supporting the development of other members of the Kitchen Team

**Desirable**

* Experience of working within a multi-disciplinary or event-based environment
* Food Hygiene Level 3
* First Aid at Work
* Good knowledge of customer service practice and able to work to deadlines in a busy environment

**What we can offer you:**

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 some Bank Holidays, as required.

* A competitive salary of £30,000.00 per annum
* 25 days paid holiday plus bank holidays or lieu time for bank holidays worked
* Free on-site parking
* 2 free tickets to every Derbyshire CCC match
* 40% discount with Samurai on-line purchases

To apply please send your up-to-date CV with a covering letter detailing your suitability for the role to Viv Sheppard, HR and Wellbeing Manager at Derbyshire County Cricket Club via [jobs@derbyhireccc.com](mailto:jobs@derbyhireccc.com).

**The closing date for applications is 30 June 2022.**

We are an equal opportunities employer and positively encourage applications from suitably qualified and eligible candidates, regardless of sex, race, disability, age, religion/belief or marital status.