

Senior Sous Chef

We are a busy, award-winning gastro pub located in the village of Curdridge, Hampshire. We are on the hunt for a passionate Senior Sous Chef to join our kitchen brigade. The Senior Sous Chef will ensure high standards of efficiency, delivering amazing quality dishes whilst supporting the Executive Chef in the running of the kitchen.

The Pub

We are a dining pub serving locally sourced and seasonal produce. We have recently invested in a brand-new kitchen, tripling the size of it with brand new equipment. Our main kit is the Jospo oven which we use to cook most dishes. We have also built an outdoor dining area with its own kitchen and wood-fired pizza oven, so from time to time you will have to oversee this too.

The Perks

As a Senior Sous Chef can look forward to the following:

- Salary up to £33k, depending on experience
- Share of excellent gratuities
- 20% off food and drink across two sites
- Great development opportunities under a fantastic Executive Chef
- To be part of a growing business

The Person

The successful Senior Sous Chef will have the following:

- At least one year's experience as a Sous Chef
- Excellent kitchen and hygiene skills / knowledge
- Excellent organisational skills
- A 'can-do' attitude with a willingness to develop new kitchen management skills
- Ability to maintain stock and purchase of stock
- Ability to run the kitchen giving guidance to other team members
- A consistently high standard of dish preparation and presentation

- Ideas for new dishes determined by customer demand and seasonality

Location: Cricketers Inn, Curdridge Lane, Curdridge, SO32 2BH

Email your CV to sallycricketers@gmail.com