**Main Duties:**

* Oversee, run, and manage the kitchen in the absence of the Head Chef
* Work on and run all sections
* Experience and knowledge of costing and stock control
* Continuously up-skill and develop kitchen chefs, ensuring that the team are always capable of delivering standards.
* Ensure that a consistent and high-quality product is always delivered to our guests
* Work as part of the kitchen team and part of the overall hotel team, leading by example and demonstrating a 'hands on' approach
* To operate machines and cooking equipment in a reasonable manner
* To understand the provisions and maintenance of the kitchen service

**The successful candidate will:**

* Have a minimum of 3 years' experience as a Sous Chef/Senior Chef de Partie in a busy 4\* Hotel/Restaurant/Brasserie
* Have excellent people management skills
* Be organised and capable of managing multiple tasks at one time
* Have excellent communication skills
* Have a positive attitude and a good work ethic
* Have proven experience working with volume
* Be HACCP trained (certified)
* Have a hygienic and professional appearance