

SOUS CHEF

We are currently looking to recruit an experienced **Sous Chef** to join the Kitchen team here in Ballykirsteen. As Sous Chef your primary role will be to work alongside the Head Chef in ensuring the smooth running of the Kitchen

Key responsibilities of the role include;

- Taking ownership for the running of the kitchen operation in the absence of the Head Chef.
- Being familiar with the Hotel's forthcoming business and to be prepared for such, in particular weddings and functions.
- To be involved in the preparation and compiling of menus for daily business and upcoming functions which will involve the contribution of new ideas and suggestions.
- To have a good knowledge and understanding of the HACCP system and ensure that stipulations regarding the HACCP are implemented in the kitchen.
- To ensure that all cleaning schedules are adhered to, that temperature check lists are completed.
- To deal effectively with guest complaints
- Together with the Head Chef to ensure that the agreed food percentages are achieved, via strict purchasing control, portion control, monitoring food production and wastage.
- To assist when necessary, in stock takes.
- To be familiar with the Hotel's policies and procedures regarding Health & Safety and Fire Regulations.
- Training and supervision of new staff
- Ensure all deliveries are stored away correctly as soon as possible after delivery

What we are looking for

- A proven track record in the culinary field and in particular high-volume events.
- Fully HACCP trained.
- Strong leadership and team building skills.
- Ability to work on all sections.
- Strong knowledge of food Costs, stock control, portion control and wastage.

Candidates must be fully flexible and have fluent English.

If you are interested in the role, it would be great to hear from you. Please send your CV along with a covering letter to Cyril Mc Mahon at the following email address

general.manager@ballykirsteenhotel.com