

Full-time Sous Chef position

We here at The Priests House, a wedding and events venue based on the site of the Grade-1 listed Barden Tower on the Bolton Abbey estate, are about to have an exciting path out of the COVID-19 pandemic. We have the highest number of weddings and events in our calendar than we have ever had. As such, we are looking for the ideal candidate to be passionate and experienced in helping deliver catering of the highest quality. At our venue you will one moment be serving Sunday lunch and the next serving a 4-course meal for 70 wedding guests, so we promise varied work with a chance to bring your flair into the kitchen.

Job Role: Sous Chef

Reports to: Head Chef

Based at: The Priests House, Barden Tower, Bolton Abbey, BD23 6AS

Pay: £20,000 - £25,000 dependent on experience. Enrolment on the NEST pension scheme. Yearly bonus to the right candidate. Plus share of tips for services worked.

Perks: Meals provided on shift. 10% friends / family discount for our occasional restaurant services.

Training provided. *28 days paid holiday (pro rata). Some weekends off due to the nature of the business.

Probationary period: 6 months

Notice period after probation: Four weeks

Hours: 40 hours per week

Key responsibilities:

- Prepare, cook and serve all food items as directed in a sanitary and timely manner
- Maintain high standards of presentation specification
- Maintain a clean working area whilst adhering to food hygiene and health and safety standards to uphold our five-star hygiene rating
- Assist with the cleaning, maintenance and organization of the kitchen and equipment
- In conjunction with the Head Chef develop and create new menus and ensure adherence to recipes and product specification
- Assist and manage the day-to-day operation of the kitchen
- Co-ordinate food preparation schedules and ensure the highest level of food quality, taste, and presentation
- Recording of all food temperatures and maintain all kitchen documents up to date
- You will be able to commit to various shift patterns that will include weekends

Key traits & skills:

- City and Guilds 706 1 and 2 or NVQ equivalent
- Food hygiene certificate
- Team player
- Own transport

Desirable

maths & English GCSE

Experience

- Cooking 3 years (preferred)
- Sous Chef 1 years (preferred)

Personal Qualities

Essential

- punctual
- reliable
- trustworthy
- be able to work unassisted in the absence of the Head Chef

Schedule:

- 10-hour shift
- 12-hour shift
- 8-hour shift
- Monday to Friday
- Weekends

We are hands-on owners who have run The Priests House for 16 years. Over that time, we have overseen the restoration of Barden Chapel, have developed a thriving wedding and events business and are excited to expand our team to make more “best days” happen.

If you are interested, and have experience please send an email with your CV and cover letter to debbie@thepriestshouse.net we would appreciate the chance to discuss further with you.