

## Kitchen Team – Full-time Sous Chef

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 an unprecedented number of wedding and events lined up for the next few years. 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 preparing canapés for a small ceremony 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.

Each wedding is different and there will be a mix of day only and evening requirements. Being primarily weddings, your required shifts will largely be known well in advance.

We will also consider part time hours if preferred.

**Job Role:** Sous Chef

**Reports to:** Head Chef

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

**Pay:** £25,000 - £30,000 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).

**Probationary period:** 6 months

**Notice period after probation:** Four weeks

**Hours:** 40 hours per week but flexible depending on bookings.

### 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:

- Weekdays
- Weekends

We are hands-on owners who have run The Priests House for 17 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 in the role, please email [debbie@thepriestshouse.net](mailto:debbie@thepriestshouse.net) with your CV & cover letter. We look forward to hearing from you soon.

Job Types: Full-time, Permanent

Salary: £25,000.00-£30,000.00 per year