



## Sous Chef – Full-time

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 2024 ahead of us. We have a packed calendar year of weddings, events & dining services to come and are looking for the ideal candidate to help deliver catering of the highest quality. At our venue we cover all the catering for our weddings and events, as well as our occasional Sunday lunch and other dining services. Options of food include canapés, seated meals, sharing platters, buffets, afternoon teas, grazing stations and even an ice cream cart, 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:** £28,000 - £32,000 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:**

#### *Essential:*

- 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 can include:**

- 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 almost two decades. 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. Please email [info@thepriestshouse.net](mailto:info@thepriestshouse.net) for more information or to apply.

We look forward to hearing from you.