

Best Recruit

<https://bestrecruit.co.uk/job/1852/>

Sous Chef – permanent

Hiring organization

Best Recruit

Date posted

July 2, 2025

Description

Our client is a luxury hotel based in Wareham on the door step to the Purbeck coastline.

A very exciting opportunity has arisen to join their talented kitchen team. Due to growth, they are looking for a special Sous Chef ready for a new challenge in our fine dining kitchen run by their head chef. This is a luxurious boutique Country House Hotel and Restaurant nestled on the doorstep of the picturesque Isle of Purbeck and the coveted Jurassic Coast in Wareham, Dorset, is excited to offer you the opportunity to do just that.

Responsibilities

As a Junior Sous / Sous Chef, you will play a pivotal role in our kitchen team. Your responsibilities will include but are not limited to:

1. Kitchen Management:

- a. Oversee the day-to-day operation of the kitchen.
- b. Manage and coordinate kitchen staff to ensure efficient workflow.
- c. Assist in maintaining kitchen cleanliness and hygiene.

2. Food Preparation:

- a. Supervise the preparation and cooking of dishes.
- b. Ensure that all dishes meet the established quality standards.

3. Recipe Standardization:

- a. Standardize recipes to maintain consistency in taste and presentation.
- b. Train and guide kitchen staff on recipe adherence.

4. Inventory Management:

- a. Monitor and manage inventory levels of kitchen supplies and ingredients.
- b. Assist in ordering and receiving food and kitchen supplies.

5. Quality Control:

- a. Conduct regular quality checks on ingredients and prepared dishes.
- b. Address and resolve any issues related to food quality.

6. Staff Training and Development:

- a. Train and mentor kitchen staff, including chefs and kitchen assistants.
- b. Provide guidance on cooking techniques and safety procedures.

7. Cost Control:

- a. Assist in controlling food and labor costs.
- b. Minimize wastage through effective portion control and inventory management.

8. Health and Safety Compliance:

- **a.** Ensure compliance with health and safety regulations in the kitchen.
- **b.** Implement and enforce proper sanitation and hygiene practices.

9. Collaboration with Head Chef:

- **a.** Work closely with the head chef to plan and execute special events or themed menus.
- **b.** Communicate effectively to maintain a cohesive kitchen team.

10. Problem Solving:

- **a.** Address any kitchen-related issues promptly and effectively.
- **b.** Make quick decisions during busy periods to maintain kitchen efficiency.

Job Benefits

- **Enviably Working Environment:** Our brand-new kitchen, installed in 2017, provides an exceptional backdrop for your culinary journey.
- **Competitive Compensation:** We offer competitive rates of pay.
- **Perks and Discounts:** Enjoy discounts on hotel rooms, food and beverage, and discounts at other Pride of Britain properties. Benefit from discounted stays at Cornish holiday cottages.
- **Staff meals:** Savor free meals while on duty.
- **Convenience:** Free parking is available if required.
- **Health and Wellbeing:** Access to Hospitality Action, a charity supporting hospitality professionals.
- **Team Bonding:** Engage in company social events to foster camaraderie.
- **Training and Development:** We provide excellent training, qualifications, and career prospects.
- **Relocation Assistance:** Accommodation can be arranged if you're relocating for this opportunity.

£35,000 – £38,000 DOE