

SOUS CHEF NEEDED IN NORTH WALES

Location : Trearddur Bay, Anglesey, North Wales

Are you looking to move to the UK and the freedom to create innovative dishes and be recognized for your talents? We are a privately owned vibrant 120 seat restaurant and bar in the beautiful seaside town of Trearddur Bay, North Wales, GB providing a casual sophisticated dining experience for locals and visitors. We are looking for an enthusiastic chef who has chosen their career because of their love of food and pleasing customers to join our hard-working team in our newly refurbished kitchen and FOH.

Must continuously provide innovative dish ideas using fresh ingredients. You will have proven success in positive leadership and raising standards.

RESPONSIBILITIES/DUTIES: Lead kitchen team in exec chef's absence

- * Create and inspect dishes before they leave the kitchen ensuring high quality
- * Help to achieve and maintain GP potential without compromising standards
- * Plan work schedules/ assign duties
- * Keep informed of industry trends
- * Adhere to and implement regulations
- * Train junior kitchen staff
- * Oversee and organize kitchen stock and ingredients
- * Keeps cooking stations stocked, especially before and during prime operation hours
- * Manages food and product ordering by keeping detailed records and minimizes waste
- * Works with systems to improve waste reduction to manage GP budgetary concerns, GP and maximize yield
- * Works with head chef to maintain kitchen organization
- * Verifies that food storage units all meet standards
- * Coordinates with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing
- * Assist in marketing strategies

REQUIREMENTS/SKILLS: Formal Culinary Training

- * Minimum 3 years Previous Experience as a Sous Chef
- * Proven success achieving profitable GP's
- * Experience on restaurant software programs and MS Office
- * Desire and proven success to stay ahead of competition by creating seasonal, innovative dishes
- * Extensive Food and Beverage Knowledge
- * Strong Organizational Skills, Attention to Detail
- * Exceptional cooking skills with in-depth knowledge of cooking methods and processes
- * Experience preparing different cuisines e.g., Pan Asian, smoked, sushi
- * Experience hiring, training, and maintaining talented staff
- * Positive leadership, Team Player, Self-motivated
- * Ability to Work Under Pressure, Creative Problem-Solving Skills
- * Strong Verbal and Written Communication Skills, Exceptional Customer-Service Skills
- * Ability to work in a fast-paced environment, whilst maintaining a positive, can-do attitude
- * Maintain open communication with management
- * attend meetings when requested
- * Understand the importance of the bottom line.

Oceans Edge Restaurant Limited

If you wish to apply, please send CV to
office@oceansedgerestaurant.co.uk

No later than April 8, 2022