

## JOB DESCRIPTION



POSITION: Sous Chef

RESPONSIBLE TO: Project Manager

Passionate about artisan food?

Happerley England, the national centre of food and drink provenance in Banbury are on the search for **passionate Sous Chefs** to really promote the provenance of field to fork.

### MAIN DUTIES:

Responsible for the food preparation and cooking of artisan English pizzas with provenance. A re-invention of the traditional Italian offering. Maintain excellence in quality and customer relations.

### RESPONSIBILITIES:

- Maintains existing food programmes and develops new concepts/strategies that ensure the highest possible quality of food quality service to meet guest expectations and assure repeat business.
- Ensures that all policies and procedures related to the operation of the Food & Beverage department are enforced and implemented appropriately, including personnel management, sanitation, food preparation, storage and health and safety.
- Creates and develops menus, in conjunction with management, ensuring cost of sales targets are met and profits maximised.
- Analyses fluctuating costs of menu items and events to ensure profitability.
- Implements and maintains effective inventory and shortage controls.
- Ensures that adequate inventories are maintained, and storage is provided.
- Works with other unit managers to ensure efficiencies of operations.
- Maintains an appropriate level of community/public affairs involvement to facilitate networking.
- Maintains knowledge of local competition and general industry trends.

## OUR VALUES:

We expect all our staff to strive to:

- Maintain open and honest communication with customers, both internal and external, at all times.
- Create and have a positive impact on Food provenance to consumers.
- Support each other in everything they do, recognise and develop each individual's potential.
- Take complete ownership of their own actions and have pride in what they do.
- Deliver to our customer's consistent high levels of service, quality and value in everything we do.

## MINIMUM REQUIREMENTS:

- Food Act
- Trade Descriptions
- Health & Safety

## KNOWLEDGE AND SKILLS REQUIREMENTS:

- Knowledge of food service
- Good time management, organisation and prioritisation skills
- Excellent communication skills
- Good presentation skills
- Self-starter and motivator

**Flexible positions available. Training will be provided.**

*Happerley England, based at Lock29 the canal side destination in Banbury is the UK's very first centre to celebrate food & drink provenance. A food hub like no other drawing in local, regional and national visitors to experience and celebrate the very best food and drink in the UK.*

## **APPLY;**

**Please send your CV and covering letter to**  
[happerleyengland@happerley.co.uk](mailto:happerleyengland@happerley.co.uk).

**Closing date for applications; Friday 7<sup>th</sup> August.**  
[www.happerleyengland.co.uk](http://www.happerleyengland.co.uk)