



Schedule:	Full time
Contract Type:	Permanent - Work Permit / Visa applicants will not be considered for permanent positions.
Weekly Hours:	48 / 5
Experience:	Working as a Sous Chef within a similar establishment. Relevant Internationally recognised qualifications would be desirable.
Qualifications:	A strong understanding of HACCP, Food Hygiene & Allergen legislation. Food Safety Level 3 would be desirable, but training will be provided.

Sous Chef

Our kitchen is looking for a Sous Chef who will be responsible for assisting the Head Chefs for overall kitchen operation, ensuring maximum guest satisfaction, through planning, organising, directing, and controlling the kitchen operation and administration.

You will perform tasks to a high standard while assisting in leading the staff and managing all food related functions. You will also assist in supervising all kitchen areas to ensure a consistent, high-quality product.

You will possess fair and firm management abilities, have administration skills, be creative with good communication and computer skills. You will have the ability to supervise / train others effectively and be adaptable, flexible and ready to learn. You will have worked previously in in pastry and have a good knowledge of pastry work.

What we offer

F&B employees get a share of the service charge. Our employees also have access to a generous benefits package, including:

- Meals on Duty if living out and 3 meals a day for live in staff.
- Staff discounts on Hotel accommodation (subject to availability), Food & Beverage and Spa treatments.
- Friends & Family discounts within the hotel.
- Free car parking.
- Training & Development
- Refer a friend reward scheme – if you successfully refer someone.
- Company uniform provided.

After a successful probation we offer free medical insurance and a reduced membership on our exceptional gym facilities.

High quality staff accommodation is available (subject to availability. All rooms are of a high quality, furnished with a double or single bed (subject to availability), wardrobe, bedside cabinets and chest of drawers, windows are fitted with wooden blinds, and all have ensuite bathroom facilities. The accommodation also offers a communal kitchen and laundry room.

If the above is of interest, please email your detailed CV and cover letter to recruitment@defrance.co.uk

Please note: Should you not hear from us within 10 days, your application has been unsuccessful, and we shall not be pursuing your application any further. Thank you