

## THE ANGEL INN

## SOUS CHEF

## About Petworth Places

Petworth Places is made up of several teams of dedicated people building a destination hospitality and food and beverage business. Our core businesses are located in the beautiful South Downs market town of Petworth, West Sussex, and the historic market town of West Malling in Kent.

Established in 2010, the group comprises a multiple-award-winning food brand, The Hungry Guest (a double winner of UK delicatessen and farm shop of the year), E. Street Bar & Grill, and The Angel Inn (with seven upmarket guest rooms). The group also includes Augustus Brandt, an interiors and antiques business, and Newlands House Gallery, an exciting gallery and exhibition space.

## About The Role

We are seeking an experienced Sous Chef who will be wholly responsible for the running of the kitchen in the absence of the Head Chef. You will be someone with exceptional culinary skills who is knowledgeable about our food and its' provenance. A strong people leader, who can demonstrate the skill set required for a smooth, hygienic kitchen operation, delivering quality plates at all times.

## Responsibilities

The Sous Chef will be responsible for:

- Organisation of all kitchen areas to ensure they are clean, hygienic and compliant.
- All junior chefs understand the menus, including daily specials and are able to identify and prepare the relevant ingredients.
- Sections are prepared and ready to work in with correct equipment in place.
- Good communication exists between the kitchen and FOH. Guest numbers with timings planned in for a smooth operation. Good liaison with FOH on any changes to guest numbers.
- Ensuring every employee in the kitchen follows good hygiene practices, is dressed in accordance with policy and arrives for work on time.
- Sous chef leads by example on food knowledge and can help rectify errors quickly to avoid guest dissatisfaction.
- Is able to train junior chefs on areas where required and actively supports their development.
- Can manage stock levels, ordering, inventories, and stock reconciliation. Manage cash flow by correct ordering, having sufficient but not excessive stock levels.
- Liaising with local suppliers for quality produce, including pricing for profit optimisation.
- Ensuring all kitchen areas are cleaned and maintained throughout the day to a high standard.
- Ensures all compliance records are completed. Appropriate action is taken for any out of spec readings.
- Ensures stock rotation is completed to avoid unnecessary waste of food. Communicates and actions short shelf lives to enable usage before spoilage.

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## Experience and Qualifications

The successful candidate will possess the following:

- A minimum of 2 years in a similar role
- Level 3 Food Hygiene Certificate (or working towards)
- Great attention to detail
- A proven track record of directing employees, sometimes under pressure
- Computer literate – word, excel, and online applications (TripAdvisor, Book a Table etc)
- Excellent written English skills
- Ability to understand a HACCP plan and associated documents
- Good understanding of food cost and how to optimise profit

## We Offer

- Competitive Market Salary
- Staff discounts at all group outlets
- Employee Assistance Programme
- Free admission to Gallery exhibitions for employees
- Discounted membership to Newlands House Gallery
- Holiday entitlement of 28 days per annum including Bank Holidays (for full time roles)
- Learning and development opportunities

Location: Petworth, West Sussex

Employment Type: Full Time

Salary: Competitive market rate salary

Employer: Petworth Places

To Apply:

Please send your CV and cover letter to [recruitment@petworthplaces.com](mailto:recruitment@petworthplaces.com)