

HOLKHAM

Job description

Junior Sous Chef

LOCATION	The Victoria, Holkham
REPORTING TO	Head Chef
LATERAL RELATIONSHIPS	F&B Supervisor and Reception & Housekeeping Supervisor

The Holkham Estate

Our vision is to be the UK's most pioneering and sustainable rural estate.

The Holkham Estate extends over 25,000 acres. The land and property-based activities include residential and commercial lettings, property development, arable and vegetable farming, forestry, country sports, an inn, a holiday park, beaches, car parks, admissions, cafes, shops, concerts and events.

The Victoria

Standing at the gateway to Holkham and the National Nature Reserve, The Victoria is a busy hotel and restaurant. There are 20 bedrooms, a bar and dining room offering a relaxed blend of style and comfort. For many visitors to Norfolk 'The Vic' is the primary point of contact with Holkham. The food offering at the 'Vic' is dictated by the Holkham brand; it is high quality, seasonal, locally sourced with an uncompromising commitment to flavour simplicity and value.

Overall job purpose

To work with the Senior Sous Chef in supporting the Head Chef to lead the delivery of the food offering at The Victoria to reflect the vision and objectives of the Holkham Estate and its owners. At The Victoria it is our goal to meet every customer's expectations. You will support the Head

Chef and Senior Sous Chef to ensure that the kitchen team work to the highest standards and, in conjunction with the front of house staff, to always deliver the best possible service to customers.

In support and in the absence of the Head Chef and Senior Sous Chef, you will be responsible for maintaining the standards of food at The Victoria. In a highly competitive sector where a great reputation and consistently high standards determine success, it is essential that you can motivate people to deliver their best when under pressure and working unsociable hours. You will also need to be able encourage and mentor other members of the kitchen team.

Job description

The following is intended to provide guidance as to duties but it is not exhaustive. You will from time to time be required to undertake other activities of a similar nature that fall within your capabilities as directed by management.

Specific duties will include:

To consistently produce fresh dishes of a high standard to grow and develop the reputation of the business.

To lead by example and maintain the standards set and the daily function of the kitchen.

To agree the distribution of tasks amongst the team and support one another in the absence of the Head Chef and Senior Sous Chef to maintain the efficient running of the kitchen.

To encourage and coach other members of the kitchen team.

To assist in the tasks of ordering, stock control, date rotation, kitchen hygiene and carry out daily/weekly cleaning tasks as per the SFBB folder to conform to the EHO legislation.

To keep fridges, freezers tidy and ensure all produce is clearly date labelled and sorted correctly as per guidelines in the SFBB.

To carry out daily recordings of events in the SFBB as directed by the Head Chef and provide information as to the tasks carried out to prove this.

To report and monitor any faults to equipment and in the absence of the Head Chef carry out action needed for any repair/maintenance. Always consult with the Head Chef if monies are required for proper authorisation.

To represent the Holkham Estate and Victoria's vision and behaviours so that staff and customers have clear expectations of what The Victoria represents.

To promote good working relationships between the kitchen and front of house staff so that customers receive the best possible experience and The Victoria operates as one team.

To understand that customers may have specific dietary requirements, allergies or tastes and endeavour to positively fulfil their needs to the best of your ability.

To assist in the development of the food and menu production alongside the Head Chef and Senior Sous Chef to promote the success of the business.

To ensure that we meet our sustainability goals and identify opportunities for improvement in this

area.

To work alongside the Head Chef and Senior Sous Chef to achieve targets set by the company and work within set budgets to achieve this.

To further your development by successfully undertaking any on the job training provided by the company e.g. NVQ.

To take pride in your appearance at all times, conform to the uniform and present in a clean and hygienic manner before and during work as per the guidelines in the SOP and SFBB.

To ensure that your behaviour represents the standards expected within a professional kitchen.

To resolve issues and where appropriate feedback concerns with possible solutions to Executive Chef and Senior Sous Chef so that performance is consistently high and standards are met.

To build and maintain effective relationships between the wider business estate and The Victoria.

Weekend and Bank Holiday working will also be required.

Personal qualities

To have a good range of culinary skills and techniques to create dishes of consistent quality.

Ability and experience of working within clear parameters delivering excellent quality against set GP margins.

Demonstrate an understanding of operational standards, processes and systems within a kitchen.

Experience of supervising a team to reach agreed standards.

Ability to coach and encourage others.

Experience of managing resources to meet demand and eliminate waste.

Ability to build and maintain positive working relationships.

Ability to work calmly and effectively under pressure.

You must have the right to live and work in the United Kingdom.

Training

You will be required and encouraged to engage in a program of professional development during the season.