

Herriots Hotel with Rhubarb Restaurant

Job Description – Sous Chef

What will my position be?	Sous Chef
Who will I report to?	Head Chef & General Manager
Hours of Work:	Full Time - Split over 5 days
Salary:	£26,000 - £29,000.00

About Herriots Hotel & Rhubarb Restaurant?

Finalist in the White Rose Small Hotel of the Year, and Regional Wedding venue of the Year, this unit is passionate about what it does, and values its team. Tripadvisor rated #1 hotel in Skipton.

Located in Skipton, North Yorkshire on the edge of the town, this operation has a 40-cover restaurant with bar, function suite for 100 and 25 bedrooms with an additional 5 in our Herriots House located next door to the hotel. Maintaining a minimum of 80% occupancy, a busy function trade and steady restaurant and bar clientele, this enthusiastic and capable team require someone with drive, enthusiasm, and a solid work ethic to join them. The restaurant and bar are both delightful and comfortable.

Herriots House is our new addition, a stunning detached Victorian house located next to the hotel with 5 bedrooms sleeping 16 guests, 6 bathrooms, private courtyard, and hot tub, great for private hire for family get togethers or group parties.

Our restaurant, Rhubarb serves fresh home-cooked food, regional, and traditional with a twist.

As a member of the trip advisor "Hall of Fame" the hotel has been recognised for over 8 years for the quality of its food, drink, and service and not least the team looking after them.

What are we looking for?

Previous experience in catering and hospitality in a restaurant, gastro pub or hotel at junior sous or sous chef level is essential as well as a positive attitude. Working alongside the Head Chef you'll be responsible for running the kitchen, driving the food culture, and keeping your team and our customers engaged with exciting new dishes

Responsibilities include:

- To be able to produce food to a high standard with strong presentation skills within a cost framework
- To ensure the consistency of food production throughout the kitchen for all areas of the operation
- To assist in menu compilation (quarterly and annually) and contribute to the formation of the menus.
- To support the Head Chef to ensure targets are met with both food and labour costs.
- To participate in stock control and budgeting
- To take responsibility for the kitchen on a day-to-day basis in the absence of the Head Chef.
- To maintain current hotel standards, whilst pushing for further accolades

You will have:

- A creative talent as a chef with knowledge of similar operations
- Passionate and hard working
- Team player and be able to lead a team
- Have a minimum of 2 years of experience as strong Chef de Partie or Sous Chef
- Have experience of working with high volume covers and function trade

What benefits will I receive?

Your benefits will include a competitive rate of pay, holiday entitlement, company Pension Scheme, full training and uniform provided. Friends and family accommodation rates and discount on food and drinks.
Hotel room whilst relocating if required