



PENTONBRIDGE INN

JOB DESCRIPTION – Junior Sous Chef

Reports to: Head Chef

Hours: Wednesday – Saturdays, approximately 40hrs per week

Salary: From £30,000.00 – 34,000 per year + tips and paid overtime

Holiday Entitlement: 28 days per annum (inc. annual closures)

Location: Pentonbridge Inn, Penton, Carlisle, Cumbria, CA6 5QB

OVERVIEW:

We are now hiring a Junior Sous Chef for our 3AA Rosette Restaurant at Pentonbridge Inn. We operate a 4 day working week Wednesday to Saturday understanding the need for a good work/life balance. We also offer a comprehensive private healthcare scheme for all our employees. Accommodation available.

Come and join a great team as we continue our journey to a Michelin Star.

As the Junior Sous Chef you will be responsible for production and preparation of all foods within the Pentonbridge kitchen. Ensuring the highest standards are met at all times. Supporting the Sous Chef and Head Chef at all times to achieve the Company goals.

RESPONSIBILITIES INCLUDE:

- To be always hands on, making sure the days tasks are performed properly and in a timely manner
- Assist in menu creation and implementation
- Ensure all food products are prepared and stored to the company standard
- Maintain correct stock levels
- Responsible for set up, cleaning and organisation of all areas of the kitchen
- Under the direction of the head chef, supervise junior members and ensure they meet the company standards and values
- Assume responsibilities of sous chef in his absence

WHAT WE CAN OFFER:

- Career development
- In house and external training
- Discounted Accommodation available
- Excellent Salary package

HOW TO APPLY

To apply, please send your CV and covering letter to Chris Archer via headchef@pentonbridgeinn.co.uk