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| **Job Title:** Sous Chef |
| **Reports To:** Head Chef |
| **Salary:** £32,000 per annum |
| **Start date:** 1 February 2023 |
| **About Novellino Brighton**  Approaching our first full year open operationally we are looking for an experienced Supervisor or Assistant manager to add to our team as the business grows.  Our contemporary café and bistro restaurant serves a fusion of Middle Eastern and Eastern European cuisine that will add to the rich tapestry of dining options in Brighton and Hove as we offer the only Kosher Restaurant in the Sussex. We also run a small deli shop selling fresh, frozen & dry Kosher goods.  We are delighted that Yanir Mrejen is to lead our catering team. An outstanding and imaginative chef, Yanir has worked in top international restaurants alongside world-renowned chefs, including Gordon Ramsey. Yanir recently helped launch [Novellino Bistro](https://www.novellinorestaurant.com/novellino-bistro) in London, and we are proud to be working closely with Novellino to benefit from their experience in creating superb kosher restaurants. |
| **About the Role:**  We are looking for an enthusiastic Sous Chef to join the team at Novellino Brighton. Our Sous Chef will be passionate and knowledgeable about delicious fresh food and great service. Our kitchen is a fast-paced environment, where our Sous Chef will need to support the execution of a high standard of service and be committed to delivering consistent, beautiful dishes as part of Brighton’s most unique dining experience.  Our Sous Chef will assist the Head Chef in the management of the kitchen operation and ensure the company’s reputation for food quality is maintained at all times. |
| **Key Responsibilities:**   * To ensure food production, standards are carried out in a timely fashion, as agreed with the Head Chef. * To carry out the smooth and efficient running of the section as appropriate. * To assist the Head Chef with compiling food orders. * To plan, prepare, cook and present food to the standards required by BNJC. * To ensure that the company’s reputation for excellent food and service is enhanced with the customers. * Ability to work both fast and accurately * Flexibility to take on various shifts   Client Service:   * To ensure that customers are given a prompt and efficient service and expectations are consistently exceeded. * To ensure all food is cooked, presented and served in line with company standards, using innovation in the method and style of presentation and food service.   People:   * To assess kitchen team performance and recognise training needs and potential as appropriate. * To assist in the development of the kitchen team by empowering it, supporting it, encouraging it and maintaining an ‘open door’ policy. * To motivate and lead by example, ensuring you and your team have fun at work and are proud of your efforts. * To treat your team as you would expect to be treated.   Financial Management:   * To ensure all financial controls, costings, wastage and orders are met within the BNJC budget.   Health & Safety, Food Safety, the Environment:   * To ensure that the kitchen meets statutory and company requirements of Health and Safety, Food Safety and environmental legislation and procedures. * To ensure all equipment is well maintained and is in good working order. * To ensure safe working practices are followed and equipment faults are reported to the Head Chef. * To ensure that all company procedures and work instructions are fully understood and practised by all employees.   Additional Responsibilities:   * To take responsibility for contributing towards your own development with the guidance of the Head Chef and attending training courses as identified. * To show commitment to company values in all aspects of your role. * To act as a positive ambassador for the business. * To attend to any reasonable request made by the client BNJC Management. * To assist / deputise for the Head Chef. |

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| **Experience & Skills:**  Essential:   * Right to work in the UK * Have at least 2 years’ experience as a sous chef or chef de partie * Enthusiastic, motivational, someone who strives for excellence * Flexible approach with a “can do” attitude * Have a passion and flair for food with terrific attention to detail * Be highly organised and have great communication skills * Strive for excellent customer service * Be a supportive and thoughtful team player |

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| **Benefits / Contract Terms**   * Start date – 1 February 2023 * Salary £32K-£34K * Permanent Role * 40 hour working week * Pension * Private Healthcare * Access to onsite facilities including the gym * 25 days holiday entitlement plus bank holidays |