



Junior Sous Chef

Job Description

Role Overview

To assist the senior chefs in the preparation and delivery of meals to the required standards, ensuring quality, health, and safety compliance in all kitchen operations. The Junior Sous Chef will also step in for the senior chefs, when necessary, manage kitchen staff, and help ensure that meals meet the College's high standards.

Key Responsibilities

- **Meal Preparation:** Assist in daily meal production, ensuring consistency in quality and presentation, within budget constraints.
- **Operational Support:** Maintain a constant flow of meals during service, ensuring proper portioning, temperature control, and recording of service data.
- **Health and Safety:** Adhere to all relevant food hygiene and safety regulations, including HACCP protocols, and ensure that the kitchen is kept clean and orderly.
- **Leadership:** Provide support and guidance to the kitchen team, leading by example and assisting with training and development.
- **Special Events:** Assist with the preparation of buffets, conferences, and other special catering needs.
- **Stock and Waste Management:** Oversee the proper storage of ingredients, manage inventory, and minimise food wastage.
- **Maintenance and Reporting:** Ensure equipment is in good working order and report any issues or hazards.

Requirements

- **Education:** GCSE or NVQ equivalent, hygiene qualification, and first aid certification are preferred.
- **Experience:** At least 9-12 months of professional kitchen experience, ideally in a large-scale or institutional setting.
- **Skills:** Strong knowledge of food preparation techniques, understanding of health and safety protocols, and the ability to work under pressure.