Sous Chef – Job Description

As a Sous Chef, you are responsible for supporting the Head Chef in maintaining standards, compliance and consistency between The Barn Kitchen, The Yard and The Lion's Den, ensuring smooth kitchen operations, maintaining high-quality standards and service delivery.

Expected Hours: 43.6 hours per week (excluding breaks).

Job Type: Full Time, Permanent

Salary: £36,00.00 per annum.

Reports to: Head Chef

Location: Onsite at Jimmy's Farm and Wildlife Park, Pannington Hall Lane, Wherestead, Ipswich, IP9 2AR

Key Responsibilities

- Assist the Head Chef in overseeing all kitchen operations, including food preparation, cooking, and plating to maintain high-quality standards alongside the other Sous Chef's.
- To assist the Head Chef in preparing orders, managing stock levels and inventory.
- Collaborate with the other Sous Chef's and the Head Chef on menu planning, recipe development, and daily specials.
- Assist in administrative tasks, such as; recording food costs, inputting invoices, and supporting staff appraisals.
- Keeping track of Leafe (digital recording software), ensuring all junior members of the team are updating, inputting and completing on a daily basis.
- Oversee the cleanliness, hygiene and proper storage of ingredients.
- Delegate and supervise tasks carried out by junior staff members.
- To carry out and provide training for employees.
- Ensure and maintain effective communication between staff.
- Be prepared to make decisions on cleanliness, preparation and plating.
- Operate and maintain all department equipment and report any malfunctioning.
- Support with deliveries, and reporting any issues as they arise to your manager.
- Any other duties as directed by your manager.

Skills and Experience
Essential

- Previous experience in a kitchen setting that demonstrates working at a fast paced and varied level.
- Extensive knowledge of food preparation techniques and kitchen equipment.
- Ability to delegate tasks and manage junior members of the team.
- Extensive knowledge of Health and Safety, COSHH, Food Hygiene and HACCP.
- The ability to communicate at all levels and work effectively in a team environment.
- Demonstrate an innovative and proactive attitude to tasks and changes.
- Abiility to plan, organize and prioritise tasks efficiently.
- Food Safety Level 2 or equivalent.

Desirable

- Previous experience in a supervisory or assistant chef role.

About the Company – Sharing the Good Life

Jimmy always had a passion for wildlife and traditional, British farming. When he and Michaela first set eyes on Pannington Hall farm in 2002, they dreamt of a full restoration, returning the derelict farm back to a fully working, thriving livestock farm.

And so, in 2003, the Essex Pig Company was born, Jimmy and Michaela began turning our forest-fledged, free-range pork into premium, rare-breed sausages and bacon. It was then that they were invited to participate in a BBC Documentary that followed their escapades and endeavours, known as "Jimmy's Farm".

Now, Pannington Hall farm is home to a wildlife park, restaurant, wedding venue, vegetable and flower gardens, farm shop and wonderful retail concessions.

‘Sharing the Good Life’ encapsulates our belief that the natural world should be accessible and available to all, and we hope you will join us in creating your own wild, imaginative and incredible adventure.