

morgans

C A R E E R S

SOUS CHEF

We are looking to recruit a Sous Chef to join our existing team.

The Sous Chef will assist the Head Chef and his team with the day to day running of Morgans Kitchen and Restaurant to deliver an excellent Guest experience. Working closely with all staff to ensure that the customer is at the fore front of service, that it is a profit driven, team orientated operation.

Previous experience within a Hotel kitchen environment is essential. The candidate will need to be highly motivated and demonstrate passion about the industry and hold a valid Food Hygiene Certificate.

If you possess the following skills:

- The ability to work well within a team
- Enthusiastic and looking to develop a successful career in high-end restaurant.
- Be able to take control in the kitchen and comfortably work all sections whilst maintain the food standard required.
- Compliance with all Health and Safety and Food Hygiene policies
- Ensuring that the kitchen, including all equipment is cleaned and maintained to 5 star hygiene standards
- Reporting any maintenance issues to the Head Chef

A flexible attitude to work is essential as shift patterns and hours will vary and will include daytime, evening, weekend and bank holidays, including Christmas Day.