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**Timothy Taylor’s Pub Estate**

**The Woolly Sheep Inn**

**Job Description**

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| **Post:** Sous Chef | **Reports to:**  The Woolly Sheep Inn General Manager |
| **Location:**  The Woolly Sheep Inn  38 Sheep Street  Skipton  BD23 1HY | **Date:** 4 June 2021  **Deadline for application:**  Dependent on applications received  **Email:** info@woollysheepinn.co.uk |

**Job details and purpose:**

We are looking for a Sous Chef to join our friendly team at The Woolly Sheep Inn, Skipton.

A traditional pub sat in the enviable location at the bottom of the high street, in the bustling market town of Skipton, this award-winning and dog-friendly inn is the ideal choice for both drinking and dining. Boasting the full range of award-winning Timothy Taylor’s cask ales as well as a mouth-watering menu of home-cooked favourites with a modern twist, supported by and ever-changing specials board. There are also 12 stylish en-suite bedrooms for those wishing to make the most of the area, with parking for residents at the rear.

**Ideal candidates will have:**

* Previous experience as a Sous Chef or ready to step up to a higher role.
* A passion for fresh local produce.
* Be experienced at cooking to a very high standard.
* Be able to handle pressure to meet our high expectations.
* The ability to help deliver consistent gross profit across a seasonally changing set menu and daily specials and would be expected to demonstrate this during any selection process.
* An excellent understanding of food hygiene and food safety and be responsible for maintaining the highest standards.

The role will compromise assisting the management in all aspects of a busy kitchen, maintaining efficient and profitable service, maximising the profitability through effective cost controls, and to maintain consistent standards of service ensuring customer satisfaction.

**Responsibilities will include:**

* Supervise and participate in the preparation of high-quality food.
* Ensure that all food is produced in a timely and efficient manner and meets the highest standards of taste, quality, and presentation.
* Help oversee the kitchen operation, always complying with hygiene, health and safety legislation.
* Manage the kitchen team, ensuring there are always adequate and efficient kitchen team members available.
* Be responsible for food safety audits. Ensure that action points that arise as an outcome of food audits are actioned immediately and signed off.
* Be responsible for food ordering, stock rotation and stocking levels.
* Complete all control records, e.g., menu planning, ordering sheets, costings and stock taking daily, to a standard set by the company.
* Be responsible for achieving profit targets through effective costings, minimising wastage, and correct product measurement.
* Motivate, train, develop and assist kitchen team members to deliver house standards.
* Maintain work and staff areas to a safe and hygienic standard adhering to the statements laid down by the HASAW Act 1974. Report faults as per company guidelines.
* Oversee the preparation and cooking of menu items. Ensure that sufficient food is prepared for service, using correct cooking methods, and ensuring wastage is minimised.
* Ensure support from the kitchen team for all the sites goals and objectives.
* Manage the garnishing of food, ensure all food is checked for taste, appearance and garnish prior to service and is of the agreed portion size.
* Communicate effectively with all team members and participate in all site activities.
* Manage the preparation of food in accordance with portion specification to achieve budgeted GP.

This is a great opportunity to join a popular and well-established local pub.

At Timothy Taylor’s we operate a small but select group of sites across Yorkshire and have a great ethos from promoting from within. Most of our management teams, and current General Managers have progressed through the company, and it is something we take great pride in and look to continue.

Salary is **up to £28,000** depending on experience and the successful candidate will be rewarded with a share of tips, discount on both food and drink and work within a highly regarded, family run pub. Shift pattern will be dictated by the needs of the business and will be spread over five days.

**If you would like to join our friendly team and have the desire to further strengthen our reputation, then please:**

* Forward a CV and covering letter to General Manager, Andrew Goodall, at info@woollysheepinn.co.uk
* Or for further information feel free to contact the site on 01756 700 966.