

Carnoustie Golf Links Vacancy – Senior Sous Chef



An exciting opportunity for a Senior Sous Chef has become available to join the team at Carnoustie Golf Links, as part of the **Rookery Restaurant** at our prestigious golf course.

This is a permanent position where the successful applicant will work on an annualised hours contract, 2,080 hours per annum. In this role, evening and weekend work will be expected throughout your employment.

This position will work closely with our Head Chef, overseeing and supporting the running of the kitchen's day-to-day operations.

Key duties of this role include, but are not limited to:

- o Working closely with the Head Chef to deliver a consistent food offering
- o Assisting the Head Chef in menu and dish development
- o Running and overseeing the kitchen day to day operation
- o Controlling hot plate/ Pass During peak service hours
 - o Maintaining high culinary standards
 - o Managing food purchasing and storage
- o Ensuring all food items purchased and accurately goods received, meet our Spec standard
 - o Managing a safe and hygienic operating environment
- o Playing an essential role in a team that will put the Restaurant on the local food map, whilst adding to the course's already brilliant facilities.
- o Ensuring compliance with food hygiene and health and safety legislation

- o Undertake operational duties as required to support the business
- o Supervision and training of Junior team members and identifying training needs
 - o Assist Head chef with control of labour costs
- o Assist Head chef with absence management and any staff disciplinary action
- o Proactive controls of food stock to prevent wastage and maximise profit
 - o Assisting head chef with monthly stock take

Essential Skills and Behaviours:

- o First rate cooking skills with proven higher end restaurant experience
 - o Have good business acumen and always ensuring best practice
 - o Have flair and be passionate about what you do
- o The ability to lead, manage and motivate the chef brigade whilst also being a great team player
 - o Have a comprehensive understanding of food costs and the impact on profit margins
- o Can maintain high standards of cleanliness and presentation in all back of house catering areas, and to act when improvements are required (e.g. cleaning, statutory documentation)
 - o Have a cool and calm demeanour during busy challenging circumstances

Qualifications:

- o 14 - 19 Catering Diploma; or,
- o NVQ / SVQ Level 3 Professional Cookery; or
- o Proof of significant trade experience and on the job learning supported by 2 referees

At Carnoustie, we pride ourselves on being a world leading golf destination, holding our values of Authenticity, Inclusivity, Sustainability and Innovation and Development at the heart of all that we achieve. Joining our team would mean upholding these values in all aspects of working life, striving to enhance our customer experience in every way possible.

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If you are interested in applying for this exciting role please email recruitment@carnoustiegolflinks.co.uk with your CV and Cover Letter.