



THE GREENHEAD
GUEST
ROOMS



THE GREENHEAD
HOTEL

WE ARE HIRING

SOUS CHEF

Ideal start date: W.C 18th March 2024

We are located directly on the Hadrians wall path & pennine way in rural Northumberland, yet we have easy access for staff due to only being 500 yards off the A69. We have 7 bedrooms, a cosy bar area with log burners, a modern restaurant and a large function room where we host weddings and events. Front and back of house we are a relatively young team, all passionate about the hospitality industry and eager to learn from one another. In May 2023 we were awarded with one AA Rosette and are pushing for a another in 2024.

We are recruiting for a sous chef to join our kitchen team. The successful candidate will work alongside Head chef, Dan and will be responsible for ensuring the kitchen runs smoothly in his absence. We operate a 4/5 day working week, therefore, you will be required to run the kitchen at least 2 days per week when we are open 7 days per week (Summer) and the hotel are closed Sundays/Mondays during quieter months. Our menus change seasonally and Dan's menu always features the finest seasonal, local produce he can find and is always looking for input from the kitchen team.

We are open for discussion with all candidates with previous kitchen experience but candidates with managerial experience or working within a restaurant or hotel with similar accolades would be preferred.

EMAIL YOUR CV & COVER LETTER TO : JORDAN@GREENHEADBRAMPTON.CO.UK

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Job Description:

- Preparing specific food items and meal components at your station
- Following directions provided by the head chef
- Leading the kitchen team in absence of the head chef
- Collaborating with the rest of the culinary team to ensure high-quality food and service
- Keeping your area of the kitchen safe and sanitary
- Improving your food preparation methods based on feedback
- Assisting in other areas of the kitchen when required

Requirements:

- Work in a professional kitchen for a number of years (Managerial position or within a restaurant with similar accolades preferred)
- Experience supervising a kitchen team
- Excellent organisation skills
- Passionate about food and the hospitality industry
- Exceptional work ethic
- Financial awareness of their kitchen and how to control kitchen costs
- Having the ability to multitask
- Able to work efficiently under pressure
- Good time management
- Breakfast shift cover may be required

Why work with us?

- Christmas Day and Boxing Day off
- Sundays & Mondays off during quieter months (Nov-April)
- Tips/service charge in addition to hourly rate
- Holiday entitlement
- Discounted food and drink (on & off shift) across all of our businesses
- Competitive pay

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