



**SOUS CHEF**

**JOB BRIEF**

# SOUS CHEF



HIGHLY COMPETITIVE SALARY

ARE YOU A SUPERB SOUS CHEF  
WITH AMBITION?

- Outstanding remuneration depending on experience
- Additional reward based on your performance
- Excellent work-life balance through flexible hours
- Free meals on shift and 30% discount at other times
- Training and development to build your career
- Real opportunity to progress within a young business

**This summer, in the Regency heart of Cheltenham, we will be opening THE FIND, our remarkable new destination that reinterprets and redefines the hospitable essence of the original English COFFEE HOUSE where society of every sort felt welcome.**

Our customers can enjoy fine artisan coffees and teas along with an incredible selection of authentic, locally-produced food. Furthermore, they can relax in wonderfully eclectic surroundings that give classic Regency elegance and comfort an entertaining modern twist.

To realise our extraordinary vision we are seeking an ambitious SOUS CHEF who can help us build the business and ensure it will surprise and delight our audience of discerning customers – many of whom are eagerly anticipating our debut.

As a young enterprise, we will consider both experienced candidates with proven culinary and people skills, as well as less experienced candidates with the potential and desire to step up to this important supportive role.

**If, having read the job description, you would like to apply for this position, please submit your details and CV via the recruitment page on our website. We look forward to hearing from you.**

THE FIND, 20 REGENT STREET, CHELTENHAM, GL50 1HE  
[thefind.co.uk](http://thefind.co.uk)

# SOUS CHEF



## PROFILE:

### **We are looking for someone who...**

Has plenty of Sous Chef or Chef de Partie experience

Combines excellent technical skills with real passion for providing superb food and service

Is comfortable working as part of a team while being able to assume lead responsibility when required

Can work to the highest standards in a time-pressured environment

Is a good communicator with a pleasant and approachable personality

## KEY ROLES AND RESPONSIBILITIES:

### **The Sous Chef will...**

At times be responsible for all kitchen operations, ensuring that excellent food is consistently delivered – even under pressure

At all times be as responsible for the quality of the Pass as the Head Chef

Work alongside the Head chef to help develop the menu, create delicious food, and continually look for ways to improve the customer experience

Help develop and motivate junior team members and assist in managing the kitchen rota

Be responsible for helping manage staff costs and food wastage

Ensure the highest standards of food hygiene are maintained, ensuring health and safety and compliance with legislation

Play an active role in supporting the Head Chef to maintain standards and team morale, provide training, manage stock and maintain equipment.

## **Next Steps**

If you would like to know more about the role, please contact DAVID ORME email [david@thefind.co.uk](mailto:david@thefind.co.uk)

**To apply, please submit your details and CV via [thefind.co.uk](http://thefind.co.uk) recruitment page.**