

JOB TITLE: Senior Sous Chef



About the job:

The successful candidate will demonstrate a strong ability to work as part of a team. The candidate will be reliable, have good communication skills, be able to follow instructions and use own initiative.

The job will entail assisting the Head Chef to develop new dishes and menus. Ensuring HACCP / Food Safety and monitoring portion/waste control to maintain profit margins.

We are committed to the development of our team and offer a range of formal training courses to our staff.

Applicants must be able to demonstrate the following key skills:

- Can lead a strong kitchen team and lead by example
- Has the ability to produce excellent, high quality food whilst working in a high volume kitchen
- Previous experience dealing with suppliers and purchasing
- Excellent attention to detail
- To keep all kitchen/food production/food storage areas clean
- Ensuring all staff follow safe catering practices and record all relevant information
- Is up to date with current industry trends
- A real team leader who encourages learning and development of the kitchen team
- Excellent communication and organisational skills

Preferably previous experience as a Sous Chef with a background in public houses and restaurants.

What we offer:

- The opportunity to meet new and interesting people
- Opportunity to develop your skills with in-house and external training courses
- Salary paid weekly
- 28 days paid holidays per year

Perks:

- Discounted Meals, Coffee & Tea
- Employee discount in our Off-sales & our Restaurant

Rota Schedule:

- We are open seven days a week. You would normally work up to 45 hours over 5 shifts.
- We endeavour to be flexible and accommodating to meet the needs of the employee & the business.
- You are expected to work days, evenings and weekends including holiday periods like Christmas, NYE, St. Patricks Day, May Day weekend (Closed Christmas Day)

An excellent remuneration package with additional benefits awaits the successful candidate.

Job Type: Full-time, Permanent

Schedule: Holidays, Weekend availability

Work Location: In person

About the Company: Please visit www.errigle.com/about

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All queries can be directed to by:

Email: info@errigle.com

Telephone: [028 90 641410](tel:02890641410)