

## SORELLE Job Description

### **BRUNCH & EVENTS CHEF**

Hours: Full time, 40hrs/week (reduced hours in Winter months), weekends essential

Salary: £14.50ph plus holiday

Contract: 6 month initial contract (inc. probation period) with potential to be extended

Role includes cooking and food preparation throughout our brunch service with occasional evening event work. This job would suit somebody who can stay calm in a rush, be scrupulously clean and is naturally organised. Kitchen experience is essential.

Applicants must be 18+

#### Main Duties & Responsibilities

1. Complete all cooking and food preparation as agreed within the day/evening schedule.
2. Ensure the consistently high quality of all food served from the kitchen.
3. Work on menu development and liaise with suppliers.
4. Assist with stock control & ordering.
5. Ensure that all Health & Safety and Environmental Health requirements are adhered to including strict allergen awareness.
6. Maintain clear and courteous communication with FOH team while receiving and acknowledging orders.
7. Plan and organise the sequence of orders to maintain high standards of quality as well as efficiency of service.
8. Remain calm and aware of any order wait times and manage service accordingly.
9. Maintain kitchen cleanliness and ensure hygiene standards are met.

#### Personal Specification

1. Ability to work effectively as part of a small team and assist colleagues when necessary.
2. Exceptional communication and interpersonal skills.
3. High standards of presentation.
4. Passion for food and seasonal produce.
5. Ability to apply structured and methodical processes to work.
6. Enthusiasm and sense of positivity while working.

#### Experience

All training will be provided, however previous kitchen experience is required. An enthusiasm to learn and develop skills is essential.

Ability to work flexible shifts is essential, occasionally at short notice.

## PRINCIPAL STATEMENT

Black Pig Retreats (T/A Sorelle)

Name:	
Job title/description:	Kitchen Cook
Hourly rate:	£14.50 + holiday
Terms of payment:	Monthly payments via BACs on the 1st of each month
Expected working hours:	40hrs/week to include weekends and occasional evenings.
Employment location:	Sorelle, Motcombe, SP7 9NX
Days of work:	Hours are spread over Wednesday-Sunday and will not include Monday or Tuesday
Term of work:	6 months initially, with potential to extend contract
Probation period:	1 month for evaluation
Benefits:	20% staff discount, free on-site parking and free on-shift meals
Training:	Full kitchen training required including Level 2 Health & Hygiene course which will be fully funded (if required)