

TRINITY

JUNIOR SOUS CHEF – Position available from 1st March

52 hours over 8 shifts, £39K + tronc surplus

Role Overview

We are looking for a motivated and highly capable Junior Sous Chef to support the senior kitchen team in the day-to-day running of the kitchen at Trinity Restaurant. This role is ideal for a strong Chef de Partie or Junior Sous Chef ready to take the next step in leadership. You will be expected to maintain high standards, support the brigade, and be confident working across all sections while contributing to the overall efficiency, organisation, and culture of the kitchen.

Key Responsibilities

Kitchen Operations & Service

- Assist in running the kitchen with minimal support from senior chefs when required.
- Be capable of running any section and moving fluidly between sections during service.
- Maintain consistent standards of food quality, presentation, and hygiene at all times.
- Support section chefs to ensure smooth and efficient service.
- Enforce kitchen standards and procedures across all areas.

Team Support & Daily Management

- Support the Senior Chef on duty with team timekeeping, cleaning down, and staff food organisation.
- Manage and oversee the staff food rota.
- Help ensure a positive, professional, and disciplined kitchen environment.

Stock, Deliveries & Ordering

- Accurately complete daily food ordering and weekly pre-ordering.
- Sign in, check, and verify all deliveries.
- Assist with equipment inventory and ordering requests.
- Maintain strong stock control and storage discipline.

Health, Safety & Cleanliness

- Complete and maintain daily temperature records.
- Ensure cleanliness and organisation of all storage areas, including walk-in fridges and dry stores.
- Oversee and participate in deep cleaning tasks, including fridge seals, under equipment, and hard-to-reach areas.
- Maintain high standards of food safety, hygiene, and kitchen compliance at all times.

Development & Creativity

- Assist senior chefs with dish development and R&D.
- Show curiosity, creativity, and attention to detail in contributing to new dishes and improvements.
- Continue to develop technical skills, leadership ability, and kitchen knowledge.

Skills & Experience Required

- Experience as a strong Chef de Partie or Junior Sous Chef in a high-quality restaurant environment.
- Confident working across all sections with strong all-round technical ability.
- Highly organised, reliable, and detail-oriented.
- Strong work ethic with a proactive and positive attitude.
- Good understanding of food safety, stock control, and kitchen systems.
- Ambition to grow into a senior leadership role.