

TRINITY

SOUS CHEF – Position available form 1st May

52 hours over 8 shifts, £45K +tronc surplus

Role Overview

We are seeking an experienced and highly organised Sous Chef to play a key leadership role within the kitchen at Trinity Restaurant. The successful candidate will be responsible for supporting the senior chefs in all aspects of kitchen management, while being fully capable of running the kitchen independently when required. This is a hands-on leadership role requiring strong organisational, creative, and operational skills, as well as a passion for excellence and team development.

Key Responsibilities

Kitchen Leadership & Operations

- Confidently run the kitchen with minimal to no support from senior management when required.
- Ensure exacting standards of food quality, consistency, and presentation are maintained at all times.
- Oversee daily kitchen operations, ensuring smooth and efficient service.
- Act as a key point of liaison between kitchen management and the wider team.

Team Management & Development

- Support team welfare, motivation, and professional development.
- Assist with training, mentoring, and performance management of junior team members.
- Foster strong communication and teamwork within the kitchen.

Health, Safety & Compliance

- Maintain all health and safety administration and records.
- Ensure full compliance with food safety, hygiene, and allergen regulations.
- Maintain and manage the allergy matrix and all related documentation.

Stock, Ordering & Supplier Management

- Carry out weekly stock takes and maintain accurate stock control.
- Manage daily ordering and weekly pre-ordering.
- Liaise with suppliers and manage weekly food budgets.
- Ensure cost control procedures are followed and targets are met.

Menu Development & Costing

- Be actively involved in dish development and R&D.
- Produce and maintain dish specification sheets.
- Cost dishes accurately and ensure margins are achieved.
- Assist in signing off menus and menu costings.
- Be capable of constructing menus for approval by senior chefs.

Planning & Administration

- Assist with rota mapping and staff scheduling.
- Maintain accurate kitchen records and documentation.
- Ensure systems and procedures are consistently followed and improved where possible.

Skills & Experience Required

- Previous experience as a Sous Chef or strong Junior Sous in a high-quality restaurant environment.
- Strong leadership and organisational skills.
- Excellent knowledge of food costing, stock control, and budgeting.
- High standards of food safety, hygiene, and kitchen administration.
- Strong communication skills and the ability to manage and motivate a team.
- Creative, detail-oriented, and commercially aware.