

CHICKPEA.

A family of country boozers with rooms + pizza shop.

JUNIOR SOUS CHEF, The Pembroke Arms

Full-time - up to £33,500 per year + overtime

We are on the hunt for a motivated Junior Sous Chef to work with us at The Pembroke Arms. Beyond being passionate about food and drink, we're looking for someone who shares our vision and who strives for perfection. To us, there is nothing more important than looking after people and serving the best food.

Working with us at the PA means working with Chickpea Group - a handful of pubs with rooms and pizza shops nestled in the South West. We're a young and rapidly growing hospitality business and the people we employ are the face of the business. You'll be joining a group of excellent people and you'll have the opportunity to move across the business, if you wish.

As the Junior Sous Chef you will work closely with Harvey, our Head Chef and your day to day will involve:

- Ensuring the quality of food is served according to specified standards.
- Running busy sessions and ensuring high speed of service is maintained during busy sessions.
- Assist with the training of new staff members.
- Help to develop new menu ideas with the Head Chef.
- Working within the team to develop and maintain a fun and friendly work environment.
- Controlling food waste and managing stock levels.
- Working alongside our existing local suppliers to procure, produce and order stock daily.
- Keeping up to date with existing food safety procedures.

We'd love it if you had experience:

- Preparing and cooking food in a busy kitchen as a Chef De Partie.
- Working as part of a team.
- Working with food in a safe manner.

To apply, please email hello@pembrokearms.co.uk