

CHICKPEA.

A family of country boozers with rooms + pizza shop.

JUNIOR SOUS CHEF - The Manor House Inn Ditchheat

Up to £32,500

We are on the hunt for a motivated Junior Sous Chef to work with us at The Manor House Inn in Ditchheat, opening Summer 2024 under the new ownership of Chickpea Group.

Working with us at the MH 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 our Head Chef, and your day to day will involve:

- Ensuring the quality of food is served 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.

What's in it for you:

- Discounts across the group.
- Uniform provided + professionally laundered.
- A fair share of gratuities.
- Employer pension contributions.
- Regular days off.
- A formal (and informal) training program.
- A scope to progress across the group.
- Supplier trips + away days.

To apply, please email our Executive Chef, harry@chickpea.group