

CHICKPEA.

A family of country boozers with rooms + pizza shop.

SOUS CHEF - The King's Arms, Shaftesbury

Up to £34,500 per year

We are on the hunt for a motivated Sous Chef to work with us at The King's Arms in Shaftesbury.

Working with us at the KA 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 Sous Chef you will work closely with our Head Chef, Gareth, and your day-to-day will involve:

- Ensuring the quality of food is served to our specified standards
- Running busy sessions and ensuring the speed of service is maintained throughout
- Training new team members
- Developing new menu ideas and changing the menu on a regular basis
- Working with the team to develop and maintain a fun and friendly working environment
- Controlling food waste and managing stock levels
- Working alongside our existing 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:

- Managing a busy section as a Sous Chef or Junior Sous
- Developing new menu ideas and working seasonally
- Preparing and serving fresh food to a high standard

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