



Bolney Wine Estate, Foxhole Lane, Bolney. West Sussex. RH17 5NB

Role: Sous Chef
Reporting to: Head Chef
Responsible to: Executive Chef
Department: Hospitality

Unique opportunity to work at a beautiful English vineyard in our small on-site restaurant.

Contracted hours to be: 8am to 5pm, 5 days a week (to include weekends). Please note that for the first three months of working, hours will temporarily be 8:30am to 5:30pm (until you become an official key holder). Evening work will also be required on occasion and a willingness to work to flexible working patterns.

Duties to include:

- Being the first team member on site to open the restaurant/shop and accept early morning deliveries
- Cleaning and organising the food preparation area ready for service
- Ensuring the Commis Chefs prepare the dishes according to the Head Chef's specifications and standards
- Training new kitchen employees on the restaurant's standards and regulations
- Monitoring the kitchen area and the staff to ensure sanitation standards are maintained
- Ensuring all food products to be prepared are not expired and are stored correctly
- Running the kitchen when the Head Chef / Executive Chef are away
- Managing food purchasing and storage
- Helping create new recipes
- Ensuring full clean down and sanitisation of the kitchen at the end of service
- Keeping safety records

Essential Qualifications / Experience:

- Experience working in a commercial kitchen
- Health and safety and food hygiene certificates

- Ability to cope under pressure
- Strong leadership skills
- First rate culinary skills

Job Type: Permanent

Driver's License essential due to location

Job Type: Full-time

How to Apply: Submit your CV and a covering letter to jobs@bolneywineestate.com