



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

**Role:** CDP / Junior Sous Chef

**Reporting to:** Head Chef

**Department:** Hospitality

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

Contracted hours to be: 8:30am to 5pm, 5 days a week (to include weekends). Evening work will also be required on occasion and a willingness to work to flexible working patterns. Full training will be provided to the successful candidate on starting.

**Duties to include:**

- 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
- 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
- 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](mailto:jobs@bolneywineestate.com)