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| **Job Title** | *Senior Sous Chef*  |
| **Reports to** | *Head Chef*  |

**Job Purpose**

We are looking for a Senior Sous Chef to assist the Head Chef in managing the food production in our school canteen, whilst supporting our team of chefs, kitchen porters and kitchen assistants.

**Key Tasks and Responsibilities**

* To be a very visual and approachable culinary figurehead for Bekynton at Eton College;
* To be responsible for the timely and efficient preparation of all core feeding services whilst on shift within Bekynton and associated catering areas and venues within the College;
* To assist in menu planning, ensuring the food production meets both Sodexo’s standards of Fresh Food from Scratch and Eton's expectation of delivering the very best food and service within the independent school sector;
* To be a real foodie and inspire others around you to get excited about food and culinary creativity;
* To advocate Food Safety and Health and Safety across all aspects of the business;
* To be the kitchen Health and safety lead; liaising with the Bekynton Health and Safety champion and ensuring all documentation is completed and collated; to conduct Health and Safety training; to be responsible for the kitchen Health and Safety risk assessment; to have a zero tolerance towards accidents;
* To ensure that food allergen procedures and processes are followed when on shift;
* To ensure that all Food Safety and Health and Safety daily due diligence paperwork is completed to the standard required;
* To be an Eton ambassador; recognise the ethos and vision of the College in order to be able to support the student environment and to optimise their performance, whether that be in the classroom, sports field or any co-curricular activity;
* To be financially aware and astute – and work with the Head Chef to ensure commercial value in purchasing, giving value for money within budget parameters and to optimise cost saving and revenue generating opportunities to achieve budgets; to manage food wastage costs;
* To inspire, train and develop the kitchen brigade; to be involved in their appraisals and development plans; to address shortfalls in performance in a timely and professional manner; to assist with resource management (i.e. rotas) when required;
* To assist the business at Dorney Lake when needed and build working relationships with the team there;
* Support and develop the hospitality business working closely with the senior hospitality team; undertaking the lead chef role for functions when required;
* Support the Head Chef with environmental projects and play an active role towards the objective of reducing our carbon footprint
* To represent Eton and/or Sodexo at external events, including competitions;
* To undertake any reasonable request from the Head or Exec Chef, member of the management team or Catering Director;
* To undertake any other duties as may reasonably be required of you in the post;
* Commitment to and promotion of equality, diversity and inclusion;
* All positions at Eton are classed as ‘regulated activity’ as per the Keeping Children Safe in Education 2022 guidance, therefore a good understanding of safeguarding procedures is essential;
* Commitment to safeguarding and promoting the welfare of children, including but not limited to, completing safeguarding training as required, and ensuring any safeguarding updates issued by the College are read and understood;
* Understand and comply with procedures and legislation relating to confidentiality.

**Skills and Competencies Required**

To be successful in this role, the incumbent should have:

* Qualified to an NVQ Level 3 or equivalent; Food Safety Level 3; Health and Safety min Level 2; Food Allergen certificated training;
* An accomplished chef with a broad kitchen skillset with previous experience working at a similar level; ideally in an environment of volume catering;
* Able to communicate effectively with customers, clients and staff;
* Excellent people management skills;
* Flexible and able to work under pressure;
* Organised and methodical in their approach to work;
* Genuinely interested in and have a passion for great food;
* Able to take pride in work and food produced;
* Positive in their approach to work;
* Self-motivated;
* Able to use their own initiative;
* Able to work effectively as part of a team;
* Able to demonstrate good interpersonal skills.

**Working Pattern**

* You will work 42.5 hours per week.
* You will be working 42 weeks, 34 term time including 6 weeks Summer School and 2 weeks non-term time.

**Disclosure Checks**

Eton College is committed to safeguarding and promoting the welfare of its students and staff and expects all staff and volunteers to share this commitment. This role is classed as ‘regulated activity’, whereby the post holder may be required to have contact or be involved in unsupervised activities with children. It is a criminal offence for any person who is barred from working with children to attempt to apply for a position at the College. The suitability of all prospective employees will be assessed during the recruitment process in line with this commitment.  All offers of employment are subject to a number of recruitment checks, including by not limited to; verification of identity and right to work in the UK, an Enhanced DBS check, pre-employment health check questionnaire, satisfactory references, verification of professional qualifications which the College deems a requirement for the post, or which were otherwise cited in support of your application and probationary period.