



LEWINNICK
LODGE



THE PLUME
OF FEATHERS

Job description – Sous Chef

We are looking for an experienced **Sous Chef** to join our growing team. We challenge you not to fall in love with our location, team and ethos!

Here at Lewinnick Lodge, we pride ourselves on being different, independent and progressive. Unique locations, exceptional food, brilliant stays and exceptional customer experiences are what we deliver every day; we are looking for the right person to continue this journey with us.

The role...

As a Sous Chef, you will be responsible for the day-to-day supervision, preparation and service of food, ensuring all kitchen operations adhere to food safety, health, and hygiene regulations. You will support the Head Chef and Executive Head Chef to inspire and coach the kitchen brigade to enable them to perform to the best of their ability.

Our ideal candidate will act as a mentor to all members of the kitchen team and will always lead by example, inspiring individuals to grow & develop within the brigade.

We are looking for:

- Sous Chef experience. This role would be ideal for an experienced Junior Sous aspiring to take their next step up in a busy and popular restaurant.
- Someone with experience in sourcing locally sourced, great quality food and providing exceptional service standards.
- Someone who remains calm under pressure and within a fast-paced working environment
- Great time management skills
- The ability to be attentive and adhere to management instructions professionally.

Our Company:

We are committed to providing our team members with an enjoyable place of work and pride ourselves with the investments and dedication to our individual employees, watching them learn and develop their skills and confidence. We have opportunities to provide internal

promotions, hospitality and catering course in our partnership with Truro & Penwith College.

Looking out for our team:

We are committed to providing 'Personal Perks' that financially support and increase the wellbeing of our individual employees. Helping to provide a valued, healthy and happy work life balance. We work with Hospitality Action, to give each employee additional confidential support 24/7. From the first day of joining our team, you are able to enjoy the following Personal Perks:

- Employee Assistance Programme with Hospitality Action.
- A Competitive Salary
- Seasonal bonus schemes
- Employee referral schemes
- Regular salary reviews
- Career progression
- Training opportunities
- Complimentary parking
- Hotel accommodation discounts at both Lewinnick Lodge & The Plume of Feathers
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Hours of Work: Full-Time, including evenings and weekends.

***Please note, we can only consider applications for those eligible to work in the UK or that hold a valid UK work permit/visa for this vacancy.**

Salary: £12.50-£13.50 per hour