

Sous Chefs

Are you a skilled and passionate culinary professional with a desire to create exceptional dishes? Angelina's is searching for talented Sous Chefs to join our team and contribute to our innovative fusion of British and Mediterranean cuisine.

Responsibilities:

- Collaborate closely with the Head Chef to execute creative and flavorful menus
- Oversee food preparation, ensuring the highest standards of quality and presentation
- Train, mentor, and lead a team of kitchen staff, promoting a positive and collaborative work environment
- Assist in developing recipes and menu items that showcase the fusion of British and Mediterranean cuisines
- Maintain inventory levels and implement effective cost control measures
- Ensure compliance with health and safety regulations
- Monitor and uphold cleanliness and sanitation standards
- Assist in scheduling and coordinating kitchen operations

Requirements:

- Previous experience as a Sous Chef or in a similar role
- Solid understanding of British and Mediterranean cuisines, ingredients, and cooking techniques
- Strong leadership skills and the ability to work effectively as part of a team
- Excellent organizational and time management skills
- Creativity and a passion for culinary innovation
- Attention to detail and a commitment to delivering high-quality dishes
- Strong knowledge of food safety and sanitation regulations
- Ability to work in a fast-paced environment and handle pressure with composure

If you are a dedicated culinary professional seeking a new challenge, we want to hear from you. Join our team at Angelina's and be part of an exciting culinary journey, where your skills and passion will shine.

please forward your CV to us via our email below: Email:
info@angelinassnodland.co.uk

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