

*Clare College
Cambridge*

Job Description

Job Title: Sous Chef

Reports to: Head Chef

Hours of work: 37.5 Hours per week not including breaks

Key Responsibilities:

To support the Head Chef in all aspects of food preparation and service, with emphasis on, but not limited to, the following:

- To lead a shift and supervising staff in the preparation and service of food and to Fellows, College guests and students and staff, achieving the highest possible standards of service at all times.
- To ensure that the kitchen is operated in the most economical way in terms of staff resource, energy usage and minimising food production costs.
- To adhere to standards of operation as directed by Food Safety and

- To ensure that all serveries are adequately manned by chefs, prepared for service in a timely manner and that the presentation of food is immaculate throughout the meal period.
- To ensure that food service staff are fully briefed on menu content prior to service.
- To carry out regular checks of all serveries during the meal period, checking for availability, presentation and cleanliness of the food service area.
- Together with the Head Chef, develop training plans for all members of the kitchen brigade.
- To provide on-the-job training for all chefs in the kitchen brigade.
- To help to develop staff to competition standard.

