



Job Description – Junior Sous Chef

The Black Swan at Oldstead

Report to: Head Chef

Days: 4 days per week (between Wednesday and Sunday)

Holiday Entitlement: 28 days per annum (inc. Christmas closure)

Salary: £28,000 per annum plus tips

Location: The Black Swan, Main Street, Oldstead, YORK, YO61 4BL

Overview

We are looking for a talented, forward-thinking chef with at least three years of high quality kitchen experience, to join our team at the Michelin starred Black Swan. We are looking for someone who thrives working in a team, with a passion for cooking and understanding of our values and ethos. The ideal person will be focused on delivering the best experience possible for our guests and is eager to learn and challenge themselves.

This role is crucial in the smooth running of the kitchen. You'll be working with other members of the team and ensuring the very best use of the produce and preservation techniques that we use. You need to be creative and have an impeccable attention to detail.

The Person

- A mature outlook
- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner
- A genuine passion for the hospitality industry

The role and responsibilities

- Ensure the smooth-running of the kitchen, working closely with the senior chefs to execute.
- Have a high standard of food preparation, attention to detail, portion control and minimal wastage.
- Assist senior chefs where required in recipe and dish development.
- Keep organised and maintain high standards of a Michelin-starred kitchen.
- Ensure cleanliness of kitchen and all associated equipment with high levels of health and safety standards.
- Deliver an exceptional experience for our guests from the kitchen and in the dining room.
- Carry out any other duties reasonably requested by a member of the Management Team.

The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Competitive salary and service charge
- Private health insurance (After 18 months service)
- Staff discounts across the group
- Career development and internal and external training opportunities
- The chance to train and learn under Michelin-starred standard hospitality professionals
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
- Freshly cooked staff meals

How to apply

To apply, please send your CV and covering letter to Tommy and Matthew via careers@tommybanks.co.uk