



Join the boatfolk crew

Junior Sous Chef boatfolk Bars, Penarth

Location Penarth Marina
Contract Permanent
Working hours Minimum 30 hours per week
Application deadline 31/03/2024

About us

At the Deck, our vibrant restaurant, located at the picturesque Penarth Marina in Wales, offers a unique dining experience that blends culinary excellence with a vibrant atmosphere. With a focus on delivering high-quality cuisine, impeccable service, and a warm ambiance, we pride ourselves on creating memorable moments for our boatfolk community. Our commitment to excellence extends beyond the kitchen, as we strive to build a dynamic team that shares our passion for hospitality.

Our values

Our values inform our decisions and guide our behaviours, reflecting how our business operates in the communities we are part of. They are our promises to ourselves, to our customers and to each other and they are expected of everyone across our business, regardless of the position they hold.

DETAIL	We focus on doing things right for our customers.
EXPERIENCE	Going beyond good service to put customers at the centre of all we do.
CARE	We care about each other, our customers and the environment.
COMMUNITY	We actively create inclusive places to bring people together.
CHALLENGE	Be fearless, give it a go!

About the role

We are looking for a talented and motivated Junior Sous Chef to join our dynamic kitchen team at our restaurant, The Deck located on Penarth Marina. As a Junior Sous Chef, you will play a crucial role in assisting the Head Chef in maintaining the high standards of our culinary offerings. This is an exciting opportunity for a passionate and ambitious individual to contribute to the success of our kitchen and develop their culinary skills.

Key responsibilities

- Assist in the preparation and execution of high-quality dishes, ensuring consistency in taste, presentation, and portion control.
- Supervise and mentor kitchen staff, ensuring teamwork and adherence to culinary standards.
- Collaborate with the Head Chef in developing and updating menu items, considering seasonal ingredients and customer preferences.
- Assist in managing kitchen inventory, including ordering supplies, monitoring stock levels, and minimizing waste.
- Uphold strict hygiene and safety standards, ensuring compliance with health and safety regulations.
- Conduct regular quality checks on ingredients and finished dishes to maintain our commitment to excellence.
- Training: Support in the training and development of kitchen staff, fostering a culture of continuous improvement.

Skills & Qualifications

- Experience in a professional kitchen, demonstrating a strong foundation in culinary techniques.
- Ability to lead and motivate a team, fostering a positive and collaborative kitchen environment.
- A passion for culinary creativity and a willingness to contribute ideas to enhance the menu.
- Strong organizational skills to manage kitchen operations efficiently and maintain high standards.
- Ability to thrive in a fast-paced kitchen environment and adapt to changing priorities.
- Clear and effective communication skills to coordinate with kitchen staff and maintain a smooth workflow.
- Collaborative mindset with a commitment to working collectively to achieve culinary goals.

Working Hours and Environment

The role involves working as part of a team in a dynamic, fast-paced environment. The working hours are a minimum of 30hrs per week with additional hours available during busy times. The seasonal nature of the business allows more hours during the summertime and fewer during the winter months.

Benefits

- Performance related bonus.
- Staff discount at all boatfolk Bars, restaurants, and hotels.
- 29 days full-time equivalent annual leave, including bank holidays.
- Range of employee wellbeing benefits including a Health Cash Plan, Cycle to Work scheme, Employee Assistance Programme and Life Insurance.
- Discounts on berthing and boat sales.
- Contributory pension scheme.
- Opportunity for long-term career development within the boatfolk network.
- Ability to take part in social events and boating activities.
- Friendly and dynamic team working environment.
- Free car parking.

If you are a dedicated and ambitious culinary professional looking to advance your career in a scenic and dynamic environment, we invite you apply now with your CV to liamw@boatfolkbars.co.uk along with a cover letter, highlighting your experience.