



# Join the boatfolk crew

## Sous Chef boatfolk Bars, Penarth

**Location** Penarth Marina  
**Contract** Permanent/Full-Time  
**Working hours** Average 40 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.

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

## About the role

We are seeking a talented and passionate Sous Chef to join our dynamic kitchen team at The Deck. As a Sous Chef you will play a crucial role in ensuring the highest standards of culinary excellence. You will collaborate with the Head Chef to lead and inspire the kitchen team, contributing to the creation of innovative and delectable dishes. This is an exciting opportunity for a culinary professional who thrives in a fast-paced environment and is dedicated to delivering an unforgettable dining experience.

## Key responsibilities

- Prepare, develop and design restaurants food menus.
- Produce high quality plates both design and taste perspectives.
- Ensure that the kitchen including yourself, operates in a timely and efficient manner, meeting our quality standards.
- Where necessary, fill in for the head chef in planning and directing food preparation and kitchen operations.
- Resourcefully solve any issues that arise and seize control of any problematic situation .
- Manage and train kitchen staff establish working schedule and assess staffs performance .
- Order supplies to stock inventory appropriately .
- Comply with and enforce EHO regulations and safety standards.
- Accuracy and speed in handling emergency situations and providing solutions .
- Manage and control in-house stock to achieve set GP's.
- Set up the kitchen with various cooking utensils and equipment.
- Modify recipes to meet customers' needs and requests (e.g., removing salt or dairy).
- Be well trained in allergens and know allergens within our menu.

## Skills & Qualifications

- Proven experience as a Sous Chef or senior role in a reputable kitchen, showcasing a strong understanding of diverse cuisines.
- Ability to contribute innovative ideas to menu development and a passion for staying updated on industry trends.
- Excellent organisational and time-management skills to ensure efficient kitchen operations.
- Clear and effective communication skills to liaise with team members and other departments.
- Flexibility to work in a dynamic, fast-paced environment, and the ability to handle high-pressure situations.
- A collaborative and team-oriented approach, fostering a positive working atmosphere.

## Working Hours and Environment

The role involves leading a dynamic, fast-paced environment. The hours are full-time, requiring flexibility and resilience during busy summer months. Due to the seasonal nature of the business, there will be a requirement to work longer hours during the summer and fewer during the winter months, averaging around 40 hours per week through the year.

## 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](mailto:liamw@boatfolkbars.co.uk) along with a cover letter, highlighting your experience.**