



Join the boatfolk crew

Sous Chef boatfolk Bars, Portland

Location Portland Marina, Dorset
Contract Full Time/Permanent
Salary £30K - £34K per annum
Application deadline 08/05/2024

About us

Portland Marina, set on the stunning Jurassic Coast, is part of the boatfolk group, a collection of marinas across the UK. The marina features two distinct dining experiences - 'The Kitchen', a year-round homely cafe/restaurant, and 'Salt', a seasonal venue with a vibrant, festival-like atmosphere. Our commitment to local, sustainable cuisine and a diverse dining experience is central to our ethos.

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 seeking a talented and passionate Sous Chef to join our dynamic kitchen team. 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 staff's 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 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.

To apply please send your CV to paulc@boatfolkbars.co.uk along with a cover letter, highlighting your experience working in a fast-paced environment and your understanding of local customer needs.