



SOUS CHEF

Variable hours – daytime only
Full day shifts – no split shifts
Up to 40 hours per week including weekends and bank holidays

We are looking for an exceptional individual to join our team at Jordans Mill, with opportunity for an immediate start. Our current trading days are Wednesday to Sunday.

About the role

Our chef team have varied flexible roles to ensure that all our visitors have a fabulous dining experience. Your role will include working with the head chef on busy service or alone on quieter days, cooking fresh food, often from “Holme-Grown” ingredients, from full service main meals to snacks and cakes, as well as our renowned afternoon teas. You will also be supporting our corporate bookings which take place in our beautifully appointed meeting rooms. The primary focus is maximising sales by providing exceptional standards of customer service and encouraging visitors to develop a long lasting positive connection with us.

About you

If you love working with food and people, you have a passion for customer service, and understand the importance of good quality food and sound food heritage, you'll be just what we're looking for !

You will be a natural communicator with plenty of positivity, together with a truly flexible approach to work and a great team working ethos.

You will have previous experience of working in a busy kitchen, preparing food and serving dishes to exacting standards, using the best techniques and minimising waste. You'll have a spotless kitchen and exceptional food hygiene standards.

About the contract

This is a permanent role working up to 40 hours a week. This role will require working weekends and bank holidays but no evening work at present. Evening work is not regular but may be required from time to time to service events outside of our public opening times.

Rate of pay / benefits

£25,000 per year, contributory pension scheme, 28 days holiday (pro-rated), subsidised meals and drink, and staff discounts.

How to apply

Visit our website for further details www.jordansmill.com

To apply, please send your CV directly by email to hr@jordansmill.com

The first interview will be with the general manager, and the second interview will be a trial in the kitchen with the head chef.