



Vacancy - Sous Chef

We're looking for a passionate, inspiring and enthusiastic **Sous Chef**, to join our friendly team, here, at Edgbaston Priory Club.

If you're looking for a fun and lively place to work, have a great personality and can-do attitude and offer flexibility for hours suited to the role, we'd love to hear from you!

Who are we looking for?

To be a successful member of our team you will have demonstrable experience leading a team in a fast-paced kitchen, with a passion for food. Be able to work under your own steam with a good understanding of how to control gross profit, manage a labour budget and knowledge of budgets and financial targets and have the following experience and qualifications:

- Sous Chef: 2 year
- Fresh Food Cooking: 2 year
- Food Hygiene Level 3

What you'll be doing!

You will be part of our kitchen team that ensures every member receives an exceptional experience whenever they come to the club through your cooking.

Reporting to the Head Chef you will play a pivotal part in the success of the Food & Beverage department. You'll share our values and demonstrate them through your behaviours and decision making. You'll be responsible and accountable for the day-to-day operational running of the kitchen, managing and leading the team and ensuring excellent service to members. You will look for opportunities to grow, adapt and develop the business so it's not only known for its fantastic food, but a profitable business also.

Key Tasks

- Create a positive kitchen environment where your team feel welcomed and cared for
- Share your passion and knowledge of food, ingredients, and cooking techniques with your whole team
- Work alongside your head chef to train the whole team to ensure quality and consistency in every dish served
- Manage the line effectively to ensure all food is delivered on time, meeting demands of service
- Deal with member feedback and implement appropriate action plans, spotting opportunities to improve the team performance
- Support your head chef to effectively control gp and labour budgets
- Understand the business, it's goals and objectives
- Ensure your kitchen is always clean and safe for your team and members
- Make sure you follow food safety and health and safety standards throughout your shift
- Work with your head chef to manage the maintenance and upkeep of your kitchen

What we offer you!

- An opportunity to work in a premier racquets and lifestyle club
- A competitive salary based on a 40 hour week from £28,000.00 to £30,000.00 (DOE)
- 28 Days holiday
- Free use of all the club's sporting facilities, pools and fitness suite
- Free car parking
- Discount on meals
- Christmas Day Off

OUR PRINCIPLES

- We act with integrity
- We will be honest
- We maintain a healthy & safe working environment
- We value our members
- We provide excellent service
- We act in the best interest of the club
- We will be accountable
- We will support each other

(A full Job Description is available upon request.)

If you would like to be considered for this opportunity to develop your career with Edgbaston Priory Club and feel that you can offer the skills, experience, flexibility and qualities that we are looking for, please complete [our online enquiry form](#) to receive a full job description and an application form

Commitment to Safeguarding

Edgbaston Priory Club acknowledges the duty of care to safeguard and promote the welfare of children and vulnerable adults. The Club is committed to ensuring safeguarding practices reflects statutory responsibilities, government guidance and complies with best practise and local authority requirements.

Don't hesitate - show us how your passion, drive and personality are the perfect fit to deliver exceptional experiences for our members!