

Sous Chef

Wooler, Northumberland

Salary: £30,000-£35,000 (depending on experience)

Fulltime Hours: 45 hours per week

Reporting to: Head Chef

In March 2023 we opened our £162m+ state-of-the-art Anglo-Saxon Museum and Whisky Distillery encompassing, Bistro, Shop, Private Dining, Tours and Tastings Experiences.

Ad Gefrin is a family-owned business with an ambition to distill the best of Northumbria from recreating the 7th century Royal Court of Northumbria's Golden Age to being home to Northumberland's first English Single Malt Whisky.

Job Purpose:

- To assist in the smooth running of all kitchens operated within Ad Gefrin
- To assist in the Head Chef in the overall management of food-based products sold in Ad Gefrin including menu development, staff management, costing and monitoring of KPIs as set by the company

Roles & Responsibilities:

- Be an ambassador for Ad Gefrin's brand and how it is embodied in its food offer
- Take full responsibility of the day to day running of the Ad Gefrin kitchens and delegating tasks where appropriate
- Ensure all food is cooked and served to a consistently high standard as agreed with Ad Gefrin Senior Management
- Maintain high standards of both kitchen and personal hygiene, including adhering to the latest hygiene and food regulations
- Ensure all compliance training is met (including H&S, food hygiene and allergens)
- Ensure all procedure and protocol that is venue specific and has been clearly defined is followed and adhered to by all staff and contractors
- Ensure the company is in line with all legislation that relates to the operations both within our specific industry and in the wider context
- Quality control – ensuring each dish is to a high standard and that a professional manner from all staff is demonstrated at all times
- Preparing, cooking and presenting dishes from the menu
- Work closely with front of house management to ensure strong working relationships and the smooth running of daily service

- Use kitchen equipment in a professional manner, ensuring safe use and appropriate maintenance.

If you have the skills and experience and the passion to join our team, please contact the Recruitment Team with a covering letter and CV [**work@adgefirin.co.uk**](mailto:work@adgefirin.co.uk)