



## Senior Sous Chef

**Mon-Fri, 8am to 4.30pm, £37,000 p/a**

Fooditude is looking for a Senior Sous Chef to help run our central production kitchen based in South Bermondsey.

Here at Fooditude we specialise in high volume, fresh food production with a daily changing menu. We need a Senior Sous Chef who has a wealth of knowledge and is confident cooking with global ingredients. Our Senior Sous Chef will manage the dinner service section.

### What we're looking for:

- Experience working with fresh food production
- A keen interest in food trends and confident cooking global cuisines
- Able to motivate, train and develop kitchen staff
- Has strong administrative skills; organised and efficient with paperwork and stock ordering

### The good stuff:

- 33 days holiday each year including bank holidays
- Birthday day-off
- Cycle to work scheme
- Perkbox employee benefits
- Employee Assistance Programme
- Work for a London Healthy Workplace award winner and Caterer.com's People Choice 2021 award winner for 'employee well-being'.

If you're a Senior Sous Chef looking for a Monday to Friday role, please send us your CV to [recruitment@fooditude.co.uk](mailto:recruitment@fooditude.co.uk)

*By applying for this position, you are consenting for Fooditude to receive your personal data for the purposes of the job application only.*

*Unfortunately, due to the high number of applications received, we are only able to contact short listed candidates. Therefore, if you do not hear from us within 14 days your application has been unsuccessful and under the General Data Protection Regulation (GDPR) your details will be deleted from our records.*