



Sous Chef

Monday to Friday, 40 hours p/week, 7am to 3.30pm

Salary: £30,000 - £34,000 p/a

We are looking for a highly skilled Sous Chef to help run our busy central production kitchen based in South Bermondsey.

The key responsibility of this role is to maintain the highest standards of food quality and production. We specialise in high volume, fresh food production with a daily changing menu. So, we need a Sous Chef who has a wealth of knowledge and is confident cooking with global ingredients.

Our Sous Chef will help manage all sections of the kitchen and work alongside the kitchen team instructing, training and coaching junior staff.

Our Sous Chef will:

- Have proven experience in a similar role
- Excellent cooking skills and familiar with different cuisines
- Familiar working with fresh food and high-volume production
- Keen interest in food and food trends
- Positive attitude, able to motivate and develop staff

The good stuff:

- 30 days holiday, including bank holidays
- Birthday day-off
- Delicious, fresh, free lunch
- Company pension 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 are interested in this role, please send your CV to our People Team on 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.