

**Position:** Junior Sous

**Salary:** £23,000 - £25,000

**Location:** Huxley, Chester, CH3 9BG

**About us:**

The Inn at Huxley is a family-owned, purpose-built restaurant and bar in the village of Huxley in Cheshire (6 miles from Chester city centre). Due to open late 2018.

The venue includes a state-of-the-art kitchen and prep rooms, restaurant and bars.

We aim to offer a fine dining experience to all our guests from the food, wine, beers and service

**Our Food philosophy:**

Small seasonal menu, with a specials menu changing daily.

Everything will be made in house from fresh, quality ingredients, some from our own veg & herb garden.

Traceable produce, sourced locally and from around the British Isles.

Classic style cooking with a modern twist.

**Preferred skillset:**

Rosette / Michelin experience

NVQ level 2

Food hygiene level 2

Passion for cooking with fresh, quality ingredients

Strong work ethic

Cool head under pressure

**Duties will include:**

Confidently run a section

Ability to run a service in Senior Chef's absence

Taking care of daily food preparation and duties assigned by senior staff

Guide and train junior members of the team

Gain full awareness of all menu items, recipes and cooking methods

Follow the correct procedures of food handling, food hygiene, HACCP and COSHH

Work as part of a brigade to Chefs to achieve exacting standards

**Job satisfaction:**

Scope for progression (in-house training and courses)

Competitive salary

Share of gratuities

28 days holiday, pension and uniform