

JOB SUMMARY

SOUS CHEF



Join our Team!

We are looking for a talented Sous Chef to support our Head Chef in overseeing kitchen operations and ensuring high culinary standards.

Comis Hotel and Golf Resort is embarking on a new chapter of culinary excellence. If you want to be a part of this exciting project, come and join the Comis team!

Your Role:

- Managing and training kitchen staff.
- Preparing a variety of dishes.
- Maintaining inventory and adhering to Health and Safety regulations.
- Focused on a two AA rosette a-la-carte and casual dining.

About You:

- A proven track record in a quality dining environment, with exceptional standards of care, attention to detail, and professionalism. Ideally with experience in rosette-level cooking.
- Proficiency in various cooking methods, ingredients, and kitchen equipment. Strong skills in GP management and cost control.
- Food Safety qualifications.
- Attention to detail, customer service focused and strong organizational skills.
- Ability to train and develop kitchen brigade.

Schedule - 5 days per week

Shift - based on rota, including bank holidays and weekends

Salary: £36,000 per annum plus a share of the service charge

Full Time Permanent Role

Why Join Us?

- Benefits : Competitive salary, hotel discounts, staff uniforms, duty meals, employee of the month/year schemes, birthday voucher, participation in share of service charges and free onsite parking.
- Environment : Work in a welcoming and dynamic team, with regular staff events.
- Career growth and learning and development opportunities.

Make every guest's stay memorable with your dedication and exceptional service!

APPLY NOW!
Submit your CV to jobs@comishotel.com