



# Job Description – Sous Chef

*The Abbey Inn, Byland*

**Report to:** Head Chef

**Days:** 4 days per week (between Wednesday - Monday)

**Holiday Entitlement:** 23 days per annum (inc. Christmas closure)

**Salary:** £34,000 per annum plus share of service charge (approx. £6,000 per annum)

**Location:** The Abbey Inn, Byland (near Wass), YORK, YO61 4BD

## *Overview*

We are looking for a talented, forward-thinking chef with proven experience in high-end kitchens in a similar role, to join our team at the Abbey Inn, Byland; our pub with three bedrooms.

This is a rare and exciting opportunity for a passionate hospitality professional to be part of the launch of a new venture for the Tommy Banks Group; comprising of our two Michelin-starred restaurants *The Black Swan at Oldstead* and *Roots York*, premium at-home dining service *Made In Oldstead*, and canned wine business *Banks Brothers Drinks*. We are looking for someone who thrives working in a team, with a strong leadership and interpersonal skills, a passion for exceptional pub food and an understanding of our values and farm-to-fork ethos.

The ideal person will be focused on delivering the best experience possible for our guests and is eager to challenge themselves in a new and dynamic environment; supporting the head chef in managing daily kitchen activities, including overseeing staff, aiding with menu preparation, ensuring food quality, freshness, and consistency; as well as monitoring ordering and stock control and ensuring adherence to EHO and HACCAP guidelines.

In turn we offer the chance to work in a professional, friendly environment, with full, ongoing training provided within our brilliant team whilst working daily with exceptional, seasonal homegrown and foraged ingredients from our farm, garden and the local area.

## *The role and responsibilities*

- Lead the kitchen team in the head chef's absence
- Work with head chef to maintain kitchen organisation, team performance, and provide training opportunities.
- Support the head chef in the development of new dishes and ensuring recipes and preparation are carried out to the correct specification.
- Manage food/product ordering to minimise waste, working with existing systems to improve waste reduction and budget management.
- Manage stock control to ensure stock levels are kept at an optimum level.
- Provide guidance, support, and training to the kitchen team.
- Supervise all food preparation and presentation to ensure quality and required standards.
- Ensuring efficient communication across all department including FOH, production kitchen and farm.
- Overseeing EHO and HACCAP systems and safe working practices.
- Working with the operations manager to ensure all assets are serviced and kept in good working order.
- Provide guidance and advice in the development of the yearly growing plan.

## *The Person*

- Previous experience in Michelin-starred and/or high-end pub kitchens in a senior role
- High levels of personal integrity
- Excellent leadership and organisational skills
- Have calmness and clarity of thought while under pressure.
- The ability to uphold the goals and culture of the business.
- Impeccable attention-to-detail
- A friendly and approachable manner

- A genuine passion for the hospitality industry

***The benefits of working with us***

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Competitive salary and service charge.
- Staff discounts across the group.
- Career development and internal and external training opportunities.
- The opportunity to work in a growing and exciting business that invests in its people.
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
- Freshly cooked staff meals.

***How to apply***

To apply, please send your CV and covering letter to Tommy and Matthew via [careers@tommybanks.co.uk](mailto:careers@tommybanks.co.uk)