

# HICKORY

**Job Title:** Lead/Sous Chef

**Reports to:** Exec Chef and Head Chef

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**Do you have the appetite to join a dynamic & collaborative business?**

## **Purpose of the role**

We seek passionate individuals, with performance potential based on our company ethos. Hickory are an event catering company based in East Lothian who have years of experience and wish to appoint a successful Lead/Sous Chef to support and deliver the company's business objectives for continued growth, whilst supporting our philosophy and commitment to delivering premium event catering. The Sous Chef will use cutting edge food innovation to produce exciting and profitable menus, using fresh, seasonal and local produce. You will work closely with the head chef and development chef to deliver inspirational and creative food, which looks and tastes exceptional. The person for this role will need to be a passionate foodie who can demonstrate strong leadership, purchasing and management skills.

You will be a Hickory ambassador, representing the brand and delivering outstanding customer service.

We are in the business of creating memories, and you will play a pivotal role in helping us do this.

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## **Key Responsibilities:**

- Build and lead the team to deliver to meet company financial objectives
- Lead the team to deliver consistently exceed client expectations.
- Work with the head chef and the development chef to create new and innovative menus, developing and enhancing existing menus, developing serving styles, and work with the development chef to train the kitchen brigade to deliver the menus, food layout and presentation.
- Work with the head chef and development chef on new ideas and food products for our distinct market segments, our venues, and our clients while adding value to our brand, by positioning Hickory at the forefront of food innovation, with the main objective of developing a reputation for award winning food and presentation.
- Maintain systems and processes for recording menus and food safety practices in line with current legislation and health and safety..
- Consistent in the delivery of quality, to be effective in portion control and to display passion and creativity in the presentation of all of our food.

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- Recruitment and management of flexible and contract prep and delivery teams and recording training and implementation of all legislation and correct HR practices.
- Ensure that the kitchen brigade are all trained to be customer focused, effective in their time management, and to be very smart and pristine in their appearance both within the kitchen and at events.
- To ensure that sufficient stocks and equipment are stored under the correct conditions and maintenance records are updated regularly.
- Consistently monitoring our food output, taking feedback from our clients and driving in change where required to the kitchen brigade.
- Work with the development chef to win food and chef recognition awards within the next two years.

## **Skills and Capabilities:**

The person appointed will;

- Be a passionate foodie.
- Have relevant experience in a similar role or a sous chef looking for their next opportunity.
- Ability to deliver high volume, innovative, quality catering to our de
- Be an excellent communicator, who is personable and who will engage with the kitchen brigade in a positive and considered way, coaching, mentoring and effecting change without conflict.
- Creative and innovative thinking, resourceful, good negotiator, and ability to communicate effectively with our clients, suppliers and internal teams is deemed a crucial part of the role.
- Commercial acumen – profit and value conscious.
- A deep understanding of produce, ingredients and nutrition.
- An ability to lead on health and safety, risk, food hygiene and allergen policies.
- A clear handle and passion on current and future consumer trends and the desire to attend trade shows and conferences.
- CRM experience would be advantageous.
- Support the head chef and development chef to lead a team of chefs and technicians to execute products accurately and with consistency in line with the businesses objectives.
- Assist in the launch of new menus, products and have the ability to engage with the media, clients and other stakeholders.

## **Qualifications:**

Any of the following will be an advantage:

- An HND or degree in food product management, food technology or a related subject.

## **Hours**

- Shifts can be booked on Hickory's scheduling software

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- 5 days out of 7, Monday - Sunday. Holidays to be taken to suit the needs of the business
- The minimum shift we'll ask you to work is 4 hours

## Pay

- £15 per hour – Living Wage
- Payments are made weekly in arrears directly into your bank account

## Location

- Must be willing to work at venues throughout Scotland.