

HICKORY

Job Title: Senior Sous Chef

Reports to: Executive Chef/Head Chef

As an award-winning Scottish business, Hickory has a reputation for delivering bold culinary leading-edge food and drink experiences in beautiful venues, with a focus on innovative and invigorating menus. Founded in 2012, our roots are firmly on Scottish soil. You'll find our teams creating magic at our concept kitchen in East Lothian, or in the thick of it at our Hickory HQ in Edinburgh's West End.

We're inspired by local, seasonal produce and we have the utmost respect for good, honest ingredients to showcase the best of Scotland's Larder. Working for Hickory you will join an award-winning team passionate about training, learning, and developing our future stars, innovation and leadership from within. Aiming to promote a culture of respect throughout the food, drink and events industry and to improve service standards and product quality for Hickory and its partners at every touch point.

The person we are looking for must have a real passion for food and events. We are a friendly, decent bunch and we respect our people, places and planet. We want someone who has a real drive and enthusiasm for their job, as well as for their colleagues and the company. We always put the customer at the heart of our decisions, and never accept anything less than 5 star standards – that's the Hickory Way.

Role

We wish to appoint a successful senior 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 person for this role will need to demonstrate strong leadership, purchasing and management skills have an understanding of HACCAP and safety management and be a people person. You will be a Hickory ambassador, representing the brand and delivering outstanding customer service.

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.
- Maintain systems and processes for recording menus and food safety practices in line with current legislation and health and safety..
- Maintain and have an understanding of budgets and paper trails
- 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.

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- 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:

- 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

- 40 hours per week hours a week, 5 out of 7 to suit the needs of the business (includes evenings and weekends)
- Holiday Entitlement 28 days including public holidays - to be taken to suit the needs of the department and the business.

Location

- Based at Eskmills Venue, Stuart House, Station Road, Musselburgh, East Lothian EH21 7PQ
- Willingness to travel as and when required

Salary Package

- Competitive salary depending on experience £29-32k per year.
- Salaries are paid monthly directly into your bank account on the last week day of the month.

To apply, email your CV & covering letter to jobs@hickoryfood.co.uk