

- Job title:** Sous Chef
- Location:** Darwin Forest, Foresters Restaurant, Matlock
- Salary:** Up to £25k, depending on qualifications and experience
- Contract:** Permanent, Full time, minimum of 40 hours over five days a week (shifts include evenings, weekends and bank holidays)
- Benefits:** 28 days holiday entitlement

Pinelodge Holidays is a family owned business which operates two 5 star award winning lodge holiday parks in Derbyshire; Landal Darwin Forest near Matlock and Landal Sandybrook at Ashbourne both of which have just received the Visit England Gold Award.

We are recruiting an experienced Sous Chef for the Foresters Bar and Restaurant that is set within the idyllic Darwin Forest near Matlock. The restaurant has one main kitchen and serves traditional home cooked food to lodge guests and the general public.

Who would the role suit?

A passionate and experienced Sous Chef or Chef de Partie looking to develop and implement new ideas to drive the business forward and work as part of a team. We want someone who will strive for excellence on every shift, who enjoys a kitchen environment and takes pride in the dishes they produce. We want someone who enjoys working as part of a team and relishes taking responsibility for supporting the running of the kitchen, while understanding how to communicate with the rest of the team. You will have the opportunity to be involved in menu designs also.

Key responsibilities

- Involvement in menu planning, and maintaining profit margins
- Involved in the daily operations in the kitchen
- Supporting the Head Chef and Managing Head Chef/General Manager
- Producing menu items and specials to a high standard
- Helping to support and develop other members of the team
- Working closely with the front of house team to provide an excellent customer experience and service.

Skills required

- Excellent cooking skills
- An understanding of produce
- The ability to write menus that are both creative and profitable
- Kitchen management and maintenance skills, understanding legal requirements / documentation completion and key organisation
- Strong team ethic
- Excellent communication skills.

The Parks operate all year round and at Pinelodge Holidays we try to “Delight every Guest so they Wish to Return”. As a member of the restaurant team you will be in contact with our guests on a daily basis and must demonstrate a friendly and professional image at all times. A uniform will be provided.

We would like to hear from you if you have had similar previous experience and take a real pride in your kitchen and the food served. Candidates must hold the City and Guides diploma in professional cookery or equivalent qualification and health, safety and food hygiene certificates.

If you would like to join our team at Darwin Forest please email the HR Team, [recruitment@pinelodgeholidays.co.uk](mailto:recruitment@pinelodgeholidays.co.uk) with your current CV and salary expectations.