

Job title:	Sous Chef	Line Manager:	Head Chef
Department:	Kitchen	Ref:	SC-SFH
Location:	Sant Ffraed House, Abergavenny, NP7 9BA	Travel required:	Occasional
Pay Structure Hourly / Salary:	£35,000-£40,000	Position type:	Full time
HR contact:	Greg Chesters	Date posted:	26/04/2025
Applications Accepted By:			
EMAIL: FAO: Head Chef venue@santffraedhouse.com Subject line: Job Title & Reference		Post: Greg Chesters Sant Ffraed House Llanvihangel Gobion Abergavenny, NP7 9BA	
Role & Responsibilities			
<p>Sant Ffraed House, set in the majesty of the Monmouth valley. An imposing Grade II listed manor house built in 1912, alongside the modern masterpiece we call The K room, a purpose built state of the art event space.</p> <p>Duties:</p> <p>To support the Head Chef, and in their absence, lead the brigade on their behalf:</p> <ul style="list-style-type: none">• To produce the finest quality dishes and menus to an exceptional standard to make Sant Ffraed House and keep it the finest wedding venue in Wales.• To support leading a highly organised & efficient kitchen.• To plan, prioritise and time manage effectively.• Ensure that the safe catering manual is always up to date with all kitchen procedures<ul style="list-style-type: none">○ Instruct and train the kitchen brigade in statutory and company hygiene regulations.○ Instruct & monitor that all statutory, as well as company, hygiene regulations and kitchen paperwork are being strictly adhered to.• Supervise and coordinate activities of kitchen staff.• Instruct and guide other kitchen workers in the preparation, cooking, garnishing, and presentation of food.• Check the quantity and quality of received products to ensure all items are as ordered at the start of our shift so you have all that is required for the function that day and standards are met.• Ensure that any anticipated shortages are sorted before the function commences and communicated promptly to the management if needed.• Ensure that all stock is kept under optimum conditions.• Ensure that all stock is wrapped and labelled correctly to statutory, as well as company guidelines.• Monitor and maintain stock levels to reduce wastage• Order food and other supplies needed as directed by the head chef.• Ensure that all mise-en-place is always freshly prepared so that the menu items are delivered on time.• Ensure that all dishes are being prepared to the correct recipe and to the correct quantity.			

- Ensure all freshly prepared dishes are portioned to the correct quantity as specification sheets and stored under optimum conditions.
- Ensure that all dishes reach the hot plate or pass correctly garnished, with the correct portion and size presented on the prescribed serving dish in the prescribed manner.
- Inspect equipment, work areas and general supplies to ensure conformance to established health and safety standards.
- Ensure that maintenance problems are promptly reported.
- Ensure the kitchens, stores, fridges and freezers are kept clean and tidy at all times.
- Instruct and train other kitchen workers in statutory and company hygiene regulations.
- Monitor and enforce cleaning and sanitation practices of all kitchen areas to ensure that employees follow standards and regulations.
- Ensure that you and all staff are dressed correctly to satisfy statutory requirements as well as enhancing the image of the establishment.
- To constantly update your knowledge and skills for the good of the establishment.
- Responsibilities and hours of work vary according to business levels and other criteria at the discretion of the management

You:

- 3-5 years of experience in the hospitality industry, at least Senior Chef de Partie level.
- Excellent communication skills, both written and verbal.
- Confident and dynamic speaker, able to effectively communicate with all levels of the organization.
- Enthusiastic and positive personality, capable of building trust and strong relationships.
- Strong organisational skills with the ability to work independently and meet deadlines with quality results.
- Relevant job-related skills in line with the duties described above.

Full training will be provided. Candidates must be eligible to live and work in the UK.

If no further correspondence has been received 4 weeks after submission, your application has regrettably been unsuccessful.

Work Location: In person

Benefits

- Employee assistance programme - a 24/7 helpline to help you through any of life's issues (handled by a qualified counsellor)
- Bright Exchange - discounts & vouchers to the country's major retailers, food outlets and days out and gym memberships
- Employee Discount
- On-site parking
- Uniform provided

Reviewed by:	Greg Chesters	Date:	26/04/2025
Approved by:	Chris Keenan	Date:	26/05/2025
Last updated by:	Greg Chesters	Date:	26/05/2025