

**Job Profile
Sous Chef**

Job Purpose To organise the kitchen and prepare a variety of hot and cold dishes, using local produce where possible.

Key Responsibilities and Accountabilities

Responsibilities

- Preparing a specified number/type of mise en place items prior to service for assembly and final use.
- Using correct and safe cooking techniques to produce specified main dishes using fresh and frozen ingredients.
- Using advanced cooking techniques, where necessary, to produce special dishes for resale or stock storage.
- Using a variety of industrial cooking aids, light machinery/equipment and appliances to expediently produce the required volume of dishes and products.
- Ensuring the best use of ingredients, and, to creatively use surplus ingredients to make appetising and cost effective dishes/items in liaison with the Kitchen Manager.
- To ensure all equipment is in good working order and that the kitchen is thoroughly cleaned down at the end of each shift ready for the next day.
- Accepting food deliveries, cross referencing items with paperwork and ensuring that ingredients/foodstuffs and packaging are in a safe and prime condition.
- Carefully labelling and storing all ingredients/foodstuffs in the appropriate location.
- Recording accurately the required food and fridge temperatures for that unit to comply with food hygiene and handling regulations.
- Maintaining the highest standards of hygiene, safe food preparation and health & safety.
- Recording internally transferred items.
- Accurate recording of kitchen waste.

Accountabilities

- Hot & cold food production / expedition.
- Appropriate quantity of food available at both busy and quiet periods.
- Safe and hygienic handling of unit ingredients and food stuffs.
- Correct production of dishes / resale items according to a product specification.

Dimensions.

- Production of up to 200 lunch and snack covers per shift.
- Kitchen work in any of the Museum's food & drink outlets.

Working Relationships

- Working closely with other chefs and staff to deliver consistency and continuity in our food.
- Daily or weekly discussion regarding unit operation with Kitchen Manager.
- Dealing with incoming goods delivery persons and waste disposal persons.
- Constant interaction & communication with serving staff.

Reports to: Kitchen Manager
 Direct reports: None
 Hours: 15 hours/week during summer opening and 13 hours/week during winter opening (any 2 days out of 7)
 Weekend and occasional evening working will be required.

**Person Specification
(competencies, qualifications & experience)**

Essential

- A real passion for fresh/regional food
- Awareness of current food trends, techniques and issues.
- Relevant experience of fresh food kitchens with a keen eye for detail and consistency.
- Good team working and communication skills.
- Personal drive and ability to deliver results under pressure in a fast paced environment.
- Varied restaurant / cooking experiences.
- Demonstrable kitchen craft skills and classical understanding / knowledge.

Desirable

- Knowledge of suppliers and producers.
- Certificated industry recognised training or qualifications.
- Experience of events/banqueting.
- Food industry awards or competition entry.
- High volume food production.

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