



Job Title	Junior Sous Chef
Reporting To	Senior Sous Chef
Department	Catering

Job Purpose

To manage and take ownership for the delivery of all food across the site and to deputise in the Senior Sous Chefs absence, enabling Silverstone to become a nationally recognised, family focused and financially successful leisure destination with motorsport at its heart.

Key Responsibilities

Administration

- Discuss with the senior chef team the schedule of work and plan of action to be carried out daily to complete the day's events to a high standard and in a timely manner including staffing levels.
- To complete the Haccap paperwork with the porters.
- To attend weekly meetings as required.
- To ensure effective cost control is applied throughout the kitchens and the target GP is hit or exceeded.

Operational

- To manage the, cooking and service of an event to consistently high standards as instructed by the head chef, following recipe specs required.
- To undertake any other duties or training as required that are commensurate with the general level of responsibility for this post.
- To use stock in an effective way with correct stock rotation followed.
- To help research and develop new dishes as required by the head chef
- To help with stock taking monthly as instructed by the head chef
- To ensure all procure wizard systems are kept up to date and relevant and all delivery data and receipts are logged
- Coordinate the opening & closing procedures, for kitchen service areas kitchen areas as required.

Silverstone Circuits Ltd

Jimmy Brown Centre, Silverstone Circuit, Northamptonshire, NN12 8TN, United Kingdom
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- To liaise with logistics and kitchen team to ensure the safe and timely delivery and movement of food around site.
- To operate the kitchen operation in the Sous chefs absence

Health & Safety

- To complete all kitchen admin as instructed which includes all haccap information which is completed in the area of work daily.
- To have a good understanding of allergens and communicate this to front of house staff as required.
- To maintain a clean and tidy workplace at all times in compliance with current Food Safety and Health & Safety Laws.
- To communicate effectively with front of house staff and customers with regard to menu items, content of dishes, shortages, customer orders, special requests and allergens
- To adhere to rules and best practice of Hygiene, Health and Safety at all times to ensure full compliance with all relevant current legislation.

Knowledge, Skills & Qualifications

- Self-motivated with a willingness to learn and progress in career.
- To hold a current food hygiene certificate
- When working in a kitchen environment, be of a well-groomed appearance and with relevant clean chefs whites, suitable foot ware and knives.
- Able to communicate effectively with other staff and customers.
- Flexible to working hours subject to the demands of the business with the able to work in a busy environment under pressure.
- Full clean UK driving licence.
- General I.T skills
- Demonstrate good leadership skills with the ability to lead by example and control a kitchen environment.
- Demonstrate high culinary skills with an understanding of industry trends.
- Cost awareness and ability to operate the kitchens under financial guidelines.

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