



Job Title	Senior Sous Chef - Retail
Reporting To	Head Chef
Department	Catering

Silverstone is home to the British Grand Prix and is an iconic and globally recognised brand with a glorious heritage. Ambitious plans have been agreed for an evolutionary transformation for the venue with numerous other revenue streams coming online – including a purpose-built hotel, event track hire and commercial growth outside of motor sport.

If you think you have the right skills and attitude and want to join the Silverstone team, please apply today!

Job Purpose

To manage and take ownership for the delivery of all Retail kitchen teams and food across the site and to deputise in the Head 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 head chef 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 staff rotas for retail chefs and porters.
- To manage and direct the chef and porter teams as required following all company guidelines as required.
- 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.

Silverstone Circuits Ltd

Jimmy Brown Centre, Silverstone Circuit, Northamptonshire, NN12 8TN, United Kingdom
+44 (0)844 3728 200 info@silverstone.co.uk www.silverstone.co.uk
Company No. 882843 VAT No. GB 170160935 Registered in England and Wales



- 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.
- 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 head 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

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- 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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