



Position	Sous Chef
Department	Catering
Responsible to	Head Chef
Responsible for	All junior kitchen staff
Salary	£43,000
Location	St Martin-in-the-Fields, Trafalgar Square, WC2N 4HJ
Full-time/Part-time	Full-time, permanent
Role overview	To deputise to the Head Chef; ensuring all food is prepared to acceptable standards, in a timely manner, with sufficient quantities, and with minimum wastage.

Background

St Martin-in-the-Fields (St Martin's) is an incredible place to work. Located in the heart of London on Trafalgar Square, we are a place hundreds of thousands of people to worship, reflect, relax, meet, eat and drink, enjoy music and the arts, and much more.

The Café is open every day (other than Christmas & Boxing Day) and generally serves lunch from 10.00 to 18:00 for up to 200 seated covers. We have 6 different available event spaces, where our largest events can command to 500 people standing for canapes. On top of this, the Café is host to many evening functions and a weekly jazz night. With a strong Café team, we deliver a unique service throughout the day and into our evening offerings.

Role and Responsibilities

- Work closely with the Head Chef to ensure smooth operation of the kitchen;
- Make and deliver high quality food for our Café, events (including corporate lunches, gala dinners, concerts, jazz evenings) and wider St Martin's site;
- Assist with menu planning and food preparation, including some recipe development;
- Act as a second-in-command in the kitchen team and deputise for the Head Chef on their days off;
- Supervise and train kitchen staff, giving clear instructions of what is expected of them day to day;
- Inventory management and ordering, creating positive relationships with our suppliers;
- Maintain food safety and sanitation protocols including ensuring all working and cleaning practices inclusive of HACCP are carried out within all Health and Safety legislation.

Knowledge, skills, and abilities

You will have:

- Experience working in a similar environment as a Sous Chef or a Senior Chef de Partie;
- NVQ Level 2 or equivalent;
- Basic Food and Hygiene certificate;
- An enthusiasm about food and for working in the catering industry;
- Excellent team working and communication skills;
- Desire to adhere to procedures and follow instruction;
- Positive attitude to learning; and
- High quality customer service skills and experience of working in a busy customer-orientated environment.

Please note that this is not an exhaustive description of responsibilities; aspects of the role may reasonably change over time and the successful candidate is expected to contribute to the development and progression of this role.

Working at St Martin's

- **Based at** - St Martin-in-the-Fields, Trafalgar Square, London
- **Working pattern** –40 hours per week, Monday-Sunday on a rota basis
- **Holiday Entitlement** – 25 days plus bank holidays
- **Perks** - Free barista coffee and tea throughout your working day, free meal on shift, 20% discount in the Café in the Crypt/Courtyard, Shop (excluding books), limited concert concessions and Employee Assistant Programme (EAP)

Who we are looking for

St Martin's welcomes applications from all sections of the community and is committed to maintaining an inclusive working environment, with a diverse workforce. We value individuality, equality and representation and appoint on merit.

How to apply

To apply for this post, please email the following to peopleandculture@smitf.org:

- A short supporting statement, explaining why you believe you will excel in this role;
- An up-to-date CV detailing your relevant achievements.

Interviews will be held as suitable applications are received. SMITF reserves the right to close and appoint to this role within the stated advertising period, and so advises early applications are submitted.