

SOUS CHEF

Location - London Bridge

Vivat Bacchus is looking for an experienced Sous Chef to join our team. You will be supported by our very experienced and passionate head chef and management team, and a hardworking and enthusiastic kitchen team - all of whom are experienced working in this industry.

If you have a passion to deliver nothing but exceptional food every time, can bring fresh ideas to the table, have a real positive attitude and the aptitude to work well under pressure, then you are the person we are looking for!

Vivat Bacchus has a passion for rare breed meats, cheese and wine. We pride ourselves on the amazing meat dishes we offer, which are so popular we even host a monthly Club Carnivore feast to showcase just how good it is.

Key duties include:

- Responsible for the running of the kitchen in the absence of our Head Chef.
- Assisting in the recruitment, management and development of our kitchen team.
- Menu development and costing.
- Wastage control.
- Health and Safety monitoring.

What we offer in return:

- An opportunity to work with talented chefs
- Competitive rates of pay
- Job training and development
- 28 days' leave per annum, including bank holidays (pro rata for part time staff)
- Uniform and meals whilst on duty
- We are closed over the Christmas period and all Bank Holidays

Applicants must be eligible to work in the UK.

The family atmosphere amongst staff and the excellent work ethic of our employees is what makes Vivat Bacchus a team playing establishment. If this sounds like you, please apply now.