



One Garden Brighton is a subsidiary of Plumpton College. One Garden Brighton is a newly redeveloped tourist destination, opening to the public for the first time in 2021. The Sous Chef role is integral to the delivery of the One Garden Brighton experience and the development as a new tourist destination.

You will be responsible for:	Essential criteria for the role:
<ul style="list-style-type: none"> • As Sous chef you will assist with the day to day running of the catering operations of the Kitchen (Café). You will also assist with other aspects of the commercial offer within the Walled Garden and surrounding grounds, and supporting our busy events program • Working with the Kitchen Manager and Senior Chef to ensure the One Garden Brighton offer and ethos is upheld • Serving customers and upselling any products identified by the Commercial Manager/ Senior Chef/ Kitchen Manager • Ensure the high presentation of food and retail products that will consistently exceed our customer/visitor expectations • Play an active role in preparing data, allergen and menu spec sheets to support the operation/Senior Chef • You will work proactively alongside colleagues within the garden and the wider organisation to promote the organisational values • As directed by the Senior Chef, prepare menu items appropriate to One Garden Brighton standards. Also including menus for other onsite functions and events i.e. weddings and conferences. All considering the One Kitchens goals in regards to promoting quality seasonal food that reflects current food trends and local produce. • Ensure that everyone using the catering facilities is treated politely and courteously, be they, customers, Staff and student or guests. • Champion, embrace & prepare Plumpton Estate produce, meat and dairy • Ensure kitchen and wash-up areas are kept in a clean and hygienic condition. To keep up to date with food safety guidelines and legislation to ensure compliance. Even in the absence of the Senior Chef • Comply with food hygiene regulations by completing relevant food safety records and wearing the appropriate clean protective clothing while preparing and serving food, and to ensure all other members of staff do likewise. • Ensure that all stock is stored appropriately and stock rotation procedures are followed. Ensure that all stock issued to other departments is recorded to enable stock records to be kept. Assist with stocktaking procedures. • The Sous chef will deputise in the absence of the Senior Chef conduct morning briefings with other chefs, junior staff and front of house team to ensure tasks are shared evenly, all kitchen offerings are understood (i.e. specials or menu changes) and sickness/annual leave absences are covered where possible 	<ul style="list-style-type: none"> • Good knowledge of the Brighton food scene and current food trends including vegan and vegetarian culture • An understanding of the One Garden Brighton brand and ethos • Strong knowledge of the Brighton vegan culture • Experienced chef with a minimum of 2 years in experience in a similar position • Hold a current Food Hygiene Certificate • Able to demonstrate Great customer service skills. • A passion for good food with experience being creative with fresh produce • Creative with menu specials offering and willing to develop ideas that may benefit the team and menu • Able to undertake Manual handling duties • Previous experience deputizing for a Head Chef. Happy to supervise in the absence of senior staff. • Good literacy and numeracy, with good IT skills • Excellent customer service skills • Have good interpersonal skills and be a confident communicator

<ul style="list-style-type: none"> • Mentor, develop and nurture our young talent. • Assist the Senior Chef and Front of House management in placing orders and checking in deliveries. • Assist in all areas of the catering operations between Kitchen and Market when required, and undertake manual handling tasks as directed. • Maintain a productive working relationship with internal One Garden Brighton staff, wider organisational colleagues, external stakeholders of Stanmer Park and external suppliers • Resolving any day to day issues which may occur • Other duties connected to the role may be required from time to time 	<ul style="list-style-type: none"> • The ability to maintain good team working relationships, within team and wider One Garden Brighton team • Willing to work flexibly and ensure tasks are completed to a high standard. • Relevant food hygiene/ safety qualification (desirable) • Hold a first aid qualification. (desirable)
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Our Values

Professional, Passionate, Supportive, Enterprising, Ambitious & Progressive

<p>Dimensions of the role:</p>	<p>What you will deliver:</p>
<p>Salary for role: £23,000 - £26,000 per annum</p> <p>Reports to: Senior Chef</p> <p>Financial responsibility: Cash handling and financial controls working with EPOS/Stock Management systems.</p> <p>Plumpton College: There will be occasional times when the post holder is required to work at Plumpton College (Plumpton Campus) and this will be directed by the line manager.</p> <p>Nature of impact: Responsible for maintaining consistent high standards of</p>	<p>It's About - exceptional service</p> <ul style="list-style-type: none"> • You will deliver 'exceptional service, every time, for everyone' and champion a service culture within the team. You will maintain consistent standards of presentation of people, product and the Retail outlets at all times. Reviewing performance regularly against customer feedback and mystery visitor scores <p>It's About - financial performance</p> <ul style="list-style-type: none"> • You will be responsible for achieving stretching targets in order to maximise income and profitability. Driving sales through exceptional service, you will work with your line manager to monitor resources and act to achieve the targets <p>It's About - developing the business.</p> <ul style="list-style-type: none"> • You will help to identify opportunities to drive income and innovation, harnessing ideas from your team, customer feedback and input from your organisational colleagues or specialists. <p>It's About - managing your experience</p> <ul style="list-style-type: none"> • You will work alongside your line manager to ensure your personal development within the team following the organisational performance and development process. <p>It's About - working safely</p> <ul style="list-style-type: none"> • Working alongside your Manager you will ensure that your training complies with all relevant legislation and organisational policies to minimise the risk to staff, the public and contractors. <p>It's About - making the link to our organisational purpose</p>

customer/visitor experience throughout 'One Garden Brighton' and resolving day to day issues which may occur.

- You will engage with our visitors to ensure a deeper understanding of the connection between our F&B/retail operations and our purpose. You will drive the business to maximise profit so it can be reinvested in to the upkeep of One garden Brighton and our purpose

Conditions of employment:

Working Hours

Basic working hours are 45 hours per week annualised for five days over a seven-day rota to include weekend and bank holiday working. Hours of work will vary but are generally based around the One Garden Brighton operating and opening times of 8.00am to 6.00pm. Some flexibility will be required to meet the needs of the business, so this will also include some evening working for Functions and events and whole college promotional events. One Garden Brighton is open all year round seven days per week.

Annual Leave

The holiday year is from 1 September - 31 August each year. The annual leave entitlement for this role is 22 working days, plus 8 bank holidays. Annual leave is bookable subject to business needs and should be planned and agreed with your Line Manager.

Continuous Professional Development (CPD)

This post will be entitled to CPD for skills updating, personal and professional development. All CPD must be planned, agreed and booked with your Line Manager.

Pension

The candidate appointed to the post will automatically become a member of the One Garden Brighton Pension Scheme and pay contributions as determined by annual salary levels.

Equality and Diversity

One Garden Brighton is committed to the promotion of equal opportunities and is dedicated to pursuing non-discriminatory policies and practices and eliminating unfair discrimination on any basis. This means that no job applicant will receive less favourable treatment than another on grounds of gender, marital status, age, racial origin, disability, sexual orientation or political or religious beliefs.

Criminal Record Check via the Disclosure Procedure

The Rehabilitation of Offenders Act 1974 gives individuals the right not to disclose details of certain old offences when asked about their criminal record as they may be defined as 'spent'. There are exemptions to this if the individual is offered a post which involves contact with children or regular work at an establishment exclusively or mainly for children. The post you have applied for falls into this category and, therefore, requires a criminal background check. If a job offer is made, you will be asked to apply for a DBS Disclosure Certificate. The Disclosure Certificate will contain details of current and "spent" convictions, cautions, reprimands or warnings held on the Police National Computer, excluding certain specified old and minor offences.

The DBS Disclosure will also indicate whether information is held on government faculty lists of those individuals who are barred from working with children or vulnerable adults (if applicable).

Brand Values (our people are)



Professional: Customer service excellence is our top priority. We are **inviting**, aiming to surprise, inspire and grow minds. Our team will always go the extra mile to represent their industry to the very highest standard.



Passionate: Our people come **alive** when talking about One Garden. We believe in the goodness of gardens and power of horticulture to shape the future, to improve our food, wellbeing and environment. You will find our team are knowledge experts in their specialist fields.



Supportive: Whether it's the local community, our people, or visitors, we aim to nurture and develop new talent, support new ideas and create new relationships. We have a **natural** and organic approach, seeking ways to 'be the best we can be' and instil this value throughout our work and with the people we interact with.



Ambitious & Progressive: Our team are movers, shakers and innovators, constantly **evolving** and **changing** to offer something new, develop ideas and spread our mission and vision across the South East. Our team are commercially savvy, supporting our ambition to be one of the top five tourist destinations in Brighton & Hove.



Enterprising: One Garden offers something different every day. Our team are bursting with **creative** energy, always looking for new ways to work with local partners, businesses and the community to find different ways to doing things.

ONE
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BRIGHTON