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| Job Title | Sous Chef  | 1. **Job Description Date**
 | July 2024 |
| Department/Team | Facilities/Catering | 1. **Reports to**
 | Head Chef |
| 1. **Context**
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| The Royal Hospital Chelsea is a historic institution providing sheltered accommodation (Long Wards) and full nursing care where necessary (the Margaret Thatcher Infirmary) for some 300 retired soldiers, known as In-Pensioners. It ensures Army veterans are provided with the support and comradeship they need in recognition of their service to the Nation and safeguards their historic home for the veterans of tomorrow.The role holder is expected to lead by example in demonstrating the Royal Hospital Values:* Nurture Belonging – unite through comradeship.
* Respect Individuals – listen and act.
* Encourage Pride – commit to high standards.
* Enjoy Life – make people smile.

All roles within the Royal Hospital Chelsea (RHC) have an integral part to play in contributing to the achievement of the Hospital’s Strategy and Vision. |
| **6. Role Purpose:**  |
| The Sous Chef is responsible to the Head Chef for the efficient management of the catering services and catering staff at the Royal Hospital Chelsea. |
| **7. Principal Accountabilities: 8-10 outcomes**  |
| **Principal Tasks*** To be responsible to the Head Chef for food production in the Great Hall Kitchen and MTI to the highest of standards as required by the management of the Royal Hospital Chelsea.
* In addition to the core catering operations and preparation of food for the IPs daily, you will also be required to work for external and internal events held within the Royal Hospital Chelsea and run by Tricorne.
* To follow standards and ensure that all legislation is adhered to in respect of food hygiene, health and safety, allergen information and mandatory training.
* To be responsible for the training of all staff under his/her control in accordance with current legislation.
* To assist the Head Chefs with the responsibility of the serviceability of all kitchen related fixed & non-fixed equipment.
* To be responsible for the availability of all consumables.
* To deputise for the Head Chefs during periods of absence.
* To ensure the delivery of food and non-food items to the IP wards at the MTI are carried out smoothly.
* To manage Performance Reviews of staff allocated under your position and keep detailed records for future appraisals and reviews.
* To take responsibility for own Health & Safety and for that of those affected by the post holder’s acts or omissions.
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| 1. **Leadership expectations**
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| The role holder is expected to: |
| 1. **Skills Knowledge and Experience**
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| **Essential Skills**  * IT competent
* Leadership and management skills
* Excellent communication skills.
* Ability to train and motivate a team.

**Desirable Skills** |
| **Knowledge and Experience*** Previous experience of supervising a team within a similar environment.
* Knowledge of Food hygiene, COSHH and manual handling.
* Experience of catering for events.
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| **Competences**  |
| **Qualifications:*** NVQ3 or equivalent
* Intermediate Food Handling certificate
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| 1. **Agreement**: I have reviewed this Job Description and confirm it accurately reflects the role.
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| **Line Manager**…………………………………… **Date** …………….…**Employee**……….……………………................... **Date** ………………. |

Note: All RHC employees are expected to be flexible in undertaking the duties and responsibilities for their role and may be asked to perform other duties, which reasonably correspond to the general character of their role and their level of responsibility.