

THE KILLARNEY PARK

Job Description: Junior Sous Chef

Position: Junior Sous Chef

Department: Kitchen

Reports to: Sous Chef / Head Chef

Overview:

The Junior Sous Chef will support the kitchen team in the daily preparation and presentation of high-quality food, assisting in leading the kitchen brigade and ensuring the efficient running of kitchen operations. This role is ideal for an ambitious chef looking to grow their skills, progress in their culinary career, and contribute to the renowned food offerings of The Killarney Park Hotel.

Key Responsibilities:

- Assist the Sous Chef and Head Chef in the preparation, cooking, and presentation of dishes according to the menu and quality standards.
- Ensure food is prepared in a timely manner, maintaining high levels of efficiency and quality at all times.
- Supervise kitchen staff during shifts, ensuring all tasks are completed to the required standards and within the allocated time.
- Assist in the training and development of junior kitchen staff, providing guidance on cooking techniques and kitchen operations.
- Help ensure all kitchen equipment and utensils are maintained in good working order and report any maintenance issues to the Head Chef.
- Ensure that the kitchen is always fully stocked with necessary ingredients, keeping track of inventory and assisting with stock control and ordering when required.
- Follow strict health and safety guidelines, ensuring a clean and hygienic kitchen environment at all times.
- Assist in menu planning and the creation of new dishes in collaboration with the Head Chef and Sous Chef.
- Ensure portion control and consistent food quality throughout service.
- Oversee the kitchen during busy periods, ensuring service runs smoothly and efficiently.
- Assist in managing food waste and ensure that kitchen resources are used effectively.
- Work closely with front-of-house staff to ensure that food service meets the expectations of guests.
- Monitor and enforce all relevant food safety standards, ensuring the kitchen operates in compliance with regulations.
- Ensure all food preparation meets the hotel's high standards of taste, quality, and presentation.
- Maintain a positive and productive atmosphere within the kitchen, fostering teamwork and collaboration.

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Working Hours:

As per the schedule, including shifts, weekends, and public holidays, depending on operational needs.

Working Conditions:

The position involves working in a busy kitchen environment. The Junior Sous Chef must be capable of handling high-pressure situations, managing multiple tasks, and working in close collaboration with the rest of the kitchen and front-of-house teams.

About The Killarney Park Hotel:

The Killarney Park Hotel is a prestigious 5-star hotel known for its commitment to culinary excellence. As a Junior Sous Chef, you will be part of a talented kitchen team dedicated to creating exceptional dining experiences for guests. This role offers opportunities for professional development and career progression within a supportive and dynamic environment

