

# THE KILLARNEY PARK

## **Job Description: Sous Chef**

**Position:** Sous Chef

**Department:** Kitchen

**Reports to:** Head Chef / Executive Chef

### **Overview:**

The Sous Chef at The Killarney Park Hotel plays a key role in managing the kitchen in the absence of the Head Chef, ensuring the smooth running of food operations, and maintaining the highest standards of culinary excellence. You will be responsible for overseeing food preparation, mentoring junior chefs, and supporting menu development, all while ensuring food safety and quality standards are met.

### **Key Responsibilities:**

- **Supervision and Leadership:**
  - Assist the Head Chef in managing the kitchen team and operations, ensuring efficiency, discipline, and adherence to the hotel's high culinary standards.
  - Oversee food preparation and cooking during service, ensuring consistency and quality at all times.
  - Train, mentor, and develop junior kitchen staff, providing guidance on cooking techniques, presentation, and safety protocols.
- **Menu and Food Preparation:**
  - Contribute to the creation and development of menus, ensuring they align with seasonal offerings and guest expectations.
  - Take responsibility for the preparation and presentation of food to the highest standards, ensuring all dishes are served promptly and to specification.
  - Ensure that all ingredients are used efficiently and responsibly, reducing food waste.
- **Quality Control:**
  - Monitor food quality and portion sizes, ensuring that they meet the standards set by the Head Chef and the hotel's reputation for fine dining.
  - Conduct regular checks on the quality and freshness of ingredients, ensuring they comply with health and safety standards.
  - Resolve any issues relating to food quality or presentation during service promptly and effectively.
- **Health and Safety Compliance:**
  - Maintain cleanliness and organization of the kitchen, ensuring it complies with local food safety and hygiene regulations.
  - Ensure all kitchen equipment is functioning properly and report any maintenance issues to the relevant department.
  - Adhere to and enforce proper food storage, handling, and sanitation practices in the kitchen.

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- **Stock Control and Ordering:**
  - Assist with the management of kitchen inventory, including the ordering, receiving, and storage of food and supplies.
  - Ensure stock is rotated regularly to avoid waste and maintain inventory accuracy.
  - Liaise with suppliers to ensure consistent quality and availability of ingredients.
- **Cost Control and Budgeting:**
  - Assist in managing food costs and minimizing waste by following standard portion sizes and recipes.
  - Contribute to menu costing, ensuring profitability while maintaining quality and consistency.
- **Guest Interaction:**
  - Occasionally interact with guests to ensure satisfaction with their dining experience, especially in high-end or special events.
  - Be proactive in handling special dietary requests, ensuring the kitchen can accommodate specific needs.
- **Team Collaboration:**
  - Work closely with other members of the kitchen and front-of-house teams to ensure smooth and efficient service.
  - Maintain open communication with the Head Chef, front-of-house managers, and other team members to ensure the kitchen operates effectively.

## **Working Hours:**

This position requires flexibility, with shifts including evenings, weekends, and public holidays, based on hotel requirements.

## **About The Killarney Park Hotel:**

The Killarney Park Hotel is a five-star luxury hotel renowned for its exceptional service and fine dining experiences. As part of our kitchen team, you will be encouraged to grow and develop your culinary skills while contributing to the hotel's ongoing success and reputation for excellence.