



## **SOUS CHEF**

**Post Status:** Permanent/Fulltime 45 hours per week, excluding breaks.

**Salary:** dependent on experience + benefits

### **The Property**

Corick House Hotel and Spa is a 4\* award winning hotel nestled in the heart of Clogher Valley, Co Tyrone, Northern Ireland where style and elegance meets country hospitality, this idyllic 17th Century House offers a haven of tranquillity. We offer our guests the finest tradition and Irish hospitality, superb cuisine and lavish surroundings that will ensure your visit is a memorable one.

With 43 lovely and individually styled bedrooms and meeting or celebration spaces it's unsurprising that Corick House Hotel and Spa is a popular choice for exclusive use, whether it be for business, pleasure or that unique wedding experience.

### **The Opportunity**

Reporting to the Head Chef the opportunity has arisen for a Sous Chef to join Corick House Hotel and Spa. You will be required to support the Head Chef in the day to day management of the kitchens and will be required to deputise for the Head Chef as required. The Sous Chef will help with menu planning, inventory, and managing of stock. He or she will also assist in maintaining health and safety standards and that staff are aware of and adhere to these standards. You will be a skilled chef with experience in a similar environment. You will need to be dedicated, creative and be determined to succeed in this role with an ability to work under pressure. Excellent communication skills are also needed to ensure that the team work effectively together to produce the quality required of this 4\* hotel.

### **Interested**

If you can demonstrate the knowledge and experience required please submit your CV to Janet Little [janet.little@happyraspberry.com](mailto:janet.little@happyraspberry.com) no later than **Friday 3 May 2019 at 12.00noon**