

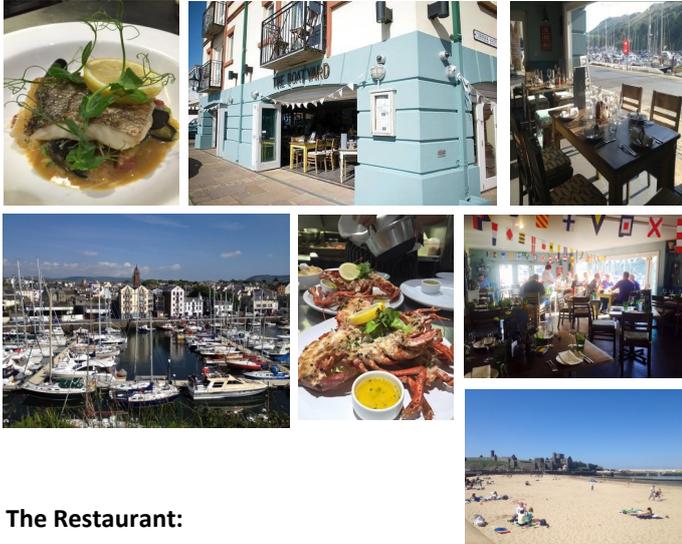
SOUS CHEF

BOATYARD RESTAURANT, PEEL, ISLE OF MAN

theboatyardpeel.com

www.facebook.com/theboatyardpeel

Reporting into the Head Chef, you would be joining our culinary team to help run the kitchen of this popular 50 seater quayside eatery.



The Restaurant:

The Boatyard Restaurant is located in the historic city of Peel on the West coast of the Isle of Man. Whilst only a short drive from the capital Douglas, a visit to Peel is like going back in time to what a traditional seaside town used to be. Popular with families, day trippers and locals who take delight in the towns sandy beaches and coastal pursuits. Situated in the heart of towns maritime district, the restaurant takes a prime spot on the quayside overlooking the marina, harbour and historic castle.

The Boatyard Restaurant takes its culinary direction from the surrounding coastal influences with the interior reflecting the towns strong seaside heritage and the menu incorporating locally sourced produce, seafood and ingredients. A warm welcoming smile, friendly service and attention to detail combined with a dining experience of fresh produce prepared to order, daily specials, a handpicked wine list and drinks menu, homemade breads, ice creams and desserts are just some of the things diners really enjoy about our restaurant.

Catering for up to 50 diners at lunch and dinner, the restaurant has a seasonal menu and features both traditional and more modern dishes, sourced as locally as possible. In its 3rd year we have great ambitions for its direction and future.



The person:

·Experience in a similar sized property with a sound knowledge of high quality, seafood & traditional British cuisine would be an excellent starting point to succeed well in our team.

·You would need to be comfortable leading the team in the absence of the Head Chef, as well as being able to fully support the Head Chef on a day to day basis.

·Strong training and leadership skills, high standards and culinary knowledge.

·Passion and enthusiasm for cooking with an obsession for quality, consistency and excellence.

The role:

·Help guide the team to achieving and maintaining locally awarded accolades (IOM Taste, IOM Harvest)

·To compliment the work of our Head Chef and lead the kitchen in his absence.

·Show your eye for detail to deliver food on the plate that delights our guests, every time, from the first to the last plate.

·Contribute to the writing of each of our menus.

·Train, guide and motivate other members of the team each and every day.

·Maintain the expected levels of hygiene for all areas of the kitchen.

·Complete the relevant mandatory food safety task and fulfil all record-keeping requirements

·To participate in management meetings when required and hold regular team meetings.

·To ensure all complaints are kept to a minimum and handled professionally in conjunction with the front of house team and management team.

·To work with the Head Chef and management team on planning ahead.

·5 days from 7 with a mix of straight and split shifts.

Benefits:

·Joining one of the most successful restaurants on the island

·Being part of a friendly, hard-working, settled team.

·Uniform provided (chef whites, shoes, apron)

·A share of tips (typically 4 - 5k per year)

·20 days holiday per year

·On the job training where required.

·Opportunities for progression.

To apply:

You must be legally able to work in the UK, have a good command of both written and spoken English and be able to attend a working interview.

Non-Isle of Man applicants are welcome must satisfy the Work Permit requirements.

Please send a CV with experience and relevant qualifications.

References to be made available.

Email: Info@tartangroup.co.uk **Tel:** 07624 384010

Write: Tartan Group, 9 Ridgeway Street, Douglas, IM1 1EW, Isle of Man