

ABOUT US

The Hinton Arms is a traditional coaching Inn situated in the heart of Hampshire, between the vibrant City of Winchester and the old market town of Petersfield.

The Hinton Arms overlooks a beautiful beer garden and has a warm and inviting atmosphere. Food is served in the restaurant and outside, including a wide variety of choice from pub classics to tantalising specials, to fresh fish, all locally sourced and cooked by our skilled chefs.

Quality and value are of upmost importance to use, we pride ourselves on delivering friendly service, offering good quality pub food without any pretentiousness, served in relaxed surroundings and have earned a great reputation in the area and beyond.

SENIOR SOUS CHEF (SECOND CHEF) – date of post 19/05/21

The Hinton Arms is a family run beautiful country public house looking for a skilled Senior Sous Chef (Second Chef) to work in our busy pub set in rural Hampshire.

Day to day you will be required to work alongside our experienced Head Chef in preparing and delivering our Homemade Menu. You will oversee the kitchen in the Head Chefs absence. You will have the opportunity to be involved in menu suggestions and daily specials board.

Health and Hygiene is a priority for us so personal awareness and practices are essential.

CHEF REQUIREMENTS:

Take pride in your own appearance and that of your work

Have a proven record of working within a similar fast paced environment and provide references with at least 2 years at a similar level

Be well organised and motivated

Able to prepare and cook a wide variety of dishes

Calm working under pressure and work well as part of a small team and able to manage the running of the kitchen in the absence of the Head Chef

Punctual and reliable with an excellent work ethic

Oversee and organise kitchen stock and ingredients. Keeps cooking stations stocked, especially before and during prime operation hours.

Hands on attitude to all other aspects of kitchen work

Able to maintain food safety standards and procedures

Have access to own transport

Willing and able to work full time including split shifts, evenings and weekends (basic hours 44-46 hours per week)

WHATS IN IT FOR YOU:

Competitive pay based on experience and ability (£26,000 - £30,000 per annum)

Two consecutive days off per week plus alternate Sunday evenings

Equal share of tips

Workplace pension

25 days paid holiday per year

If you feel you are the person we are looking for and would like to be considered for this position, please email us at karenebsworth249@btinternet.com remembering to include a CV. We look forward to hearing from you. We will consider a job share to achieve the correct work life balance if necessary.

Ideally looking for someone to start by end of June 2021.