

# SOUS CHEF

## ABOUT US (AND YOU!)

Have you heard of Shed Bistro? We started as a little neighbourhood place with only 40 covers, and after Jonny and Christina bought the place in 2018 we have gone through quite the transformation. We are SUPER busy and we have just doubled the size. Our team has all been with us a while and it's now time for it to grow.

Are you looking for more than a job? Place, where you're valued and where you can grow? Our team is much more than just a team. How would you like to be part of an award winning team in a fast-paced, fast-growing company that's on a mission to serve the best possible local produce in a relaxed casual fine dining environment? If you want to be a part of this amazing team, and help lead it – keep reading.

This isn't a regular bistro, this isn't a stuck up restaurant either. We're doing something different here – we're always looking to improve, always striving to get better, and we're looking for the right people to join us.

Our ideal sous chef takes initiative, has pride in every plate that's served, is extremely organised with a positive can-do attitude. You'll be a great chef who will come to us with ideas of new dishes and will understand/want to develop an understanding of costings and financials. Due diligence will be your second nature and you'll help to make sure the kitchen maintains it's 5 star hygiene rating. It's open at the end of the day, so everyone can see in!

You will be capable of deputising in the absence of the Head Chef whilst on holiday or on his day off.

Shed Bistro refuses to settle for anything less than extraordinarily high standards but we believe for the right person, extraordinarily high standards are their normal. If you're the right person for this job, you wouldn't consider doing anything less.

## MUST HAVES

- At least 1 years experience working as a sous chef in a busy restaurant
- Minimum of 5 years experience working as a chef
- Must be able to run all sections in the kitchen including the pass
- Great communication skills
- Ability to stay calm under pressure
- An amazing work ethic
- Coachable attitude
- Drive to tackle new challenges and continuously improve

## COOL STUFF YOU SHOULD KNOW

- Salary is 23K
- Tips are good
- We're all a little bit fanatical, but that's why you'll love us
- We take our business seriously, but we don't take ourselves too seriously
- We do regular staff training and working here you'll know every single ingredient from our menu. How it tastes, where it comes from and how it's cooked.

- We get together on regular basis and do something fun! Might that be go carting, bowling, escape room, laser tag, award ceremonies, or even just a few pints!
- Parking is free around here

This isn't like every other job you've had. It's owner run; Christina is the GM, Jonny is the Head chef. If something can be improved, we do it. It's not about penny pinching and bottom line profit. Yes this is important, but not as important as customers having a great experience.

**TO APPLY SEND YOUR CV AND A COVER LETTER TO  
BOOKINGS@SHEDBELFAST.COM**