

WE'RE RECRUITING

Join the Food & Beverage team at
Denbighshire Leisure Ltd





Sous Chef - 1891

Job reference: DLLL00023W3MKE

Location: 1891, Rhyl

Salary: Grade 5, £21,322 - £23,541

Hours: 37 hours per week

Contract: Permanent

Closing Date: 1st April 2021

How to apply:

If you are interested in this vacancy, please apply on-line via the website www.denbighshireleisure.co.uk. For alternative methods of applying please contact Denbighshire County Council Customer Services on 01824 706101.

Denbighshire Leisure Ltd. is a Council owned Trading Company Limited by Guarantee and as such application forms are administered by Denbighshire County Council. Candidates must complete our application form via the website to be considered. We regret that we are unable to reply to all applications. If you have not received a reply within three weeks of the closing date, you must assume that you have not been short listed for interview.

Letter from the Managing Director

Hi, my name is Jamie Groves, and I am the Managing Director of Denbighshire Leisure Ltd. As you are interested in joining our Company, we thought you would like to know a little bit about us.

This is a truly exciting time to join Denbighshire Leisure Ltd, as we are a new Company with a well-established, passionate and driven team, who all have a culture of high performance and excellent customer service. Our past successes have led us to where we are today, with a reputation for great experiences in all our facilities and a team who thrive on the customer having the best experiences possible.

Our commitment to providing customers with the highest standard of facilities continues year on year, and this rolling programme of investment into our facilities has led to a well-deserved reputation for providing residents and visitors with sport, fitness and leisure facilities that compare with the very best of the private sector. Our seven Leisure Centres offer top class gym equipment and a wide variety of fitness classes. Across the county, we also have six swimming pools, as well as sports halls and outdoor all weather pitches.

For those looking for a fun day out, we have SC2 water park with Ninja TAG in Rhyl, the Nova – our premium visitor destination in Prestatyn, and North Wales Bowls Centre. We also offer fine dining and cocktails in the 1891 Restaurant and Bar in Rhyl or pizza and a drink in the sunshine at the Beach Hut in Prestatyn. For those with an interest in the arts, you might like to pay a visit to Ruthin Craft Centre, the Centre for the Applied Arts with three galleries showing the best in national and international contemporary applied art. Our busy Active Communities team have a wealth of experience in their own sectors, and together they combine their skills to offer a varied programme of high quality, inclusive leisure opportunities. Everyone is committed to providing an excellent service to all our customers, so whether it's hosting a birthday party or helping someone improve their health and fitness, we are happy to help.

Our success is down to our staff, and we have a great team and ethic at Denbighshire Leisure Ltd. We offer a wide range of opportunities for training and career progression, and work hard to ensure our staff are happy in their chosen roles. If you are also passionate about providing excellent service, are friendly and approachable, with a desire to help both colleagues and customers, then you'll fit right in.

We look forward to receiving your application.



'Providing high quality, accessible leisure opportunities which attract high levels of participation and improve the wellbeing of our residents and visitors'



Denbighshire Leisure Ltd

Denbighshire Leisure Ltd. is committed to Equal Opportunities and its Welsh Language Standards. We welcome applications in the Welsh Language and application forms received in the Welsh Language will not be treated less favourably than an application form submitted in English.

The Denbighshire Leisure team are a well-established, passionate and driven team, with a culture of high performance and excellent customer service. Our past successes have led us to where we are today, with an excellent reputation in all our facilities, and a hard working team who thrive on the customer having the best experiences possible.

We expect our staff to be committed to;

- Providing an excellent standard of service at all times
- Their own self development and the development of our business
- Working flexibly across sites where needed
- Supporting team working, supporting their colleagues and our customers

Our workforce is of utmost importance to us and we are committed to supporting staff to achieve a positive work-life balance. All employees of Denbighshire Leisure Ltd. are entitled to a variety of benefits, including discounted gym membership, personal and professional learning and development opportunities, generous annual leave allowances (with the opportunity to purchase more) and support for applications for career breaks and secondments.etter from the Managing Director.



Job Description

Job Title: Sous Chef - 1891

Grade: 5

Organisation: Denbighshire Leisure Ltd

Service Area: Food and Beverage

Responsible to: F&B Operations Manager

Job ID Number:

Job Purpose:

The purpose of the job is to assist the Head Chef of 1891 Restaurant in delivering a range of excellent dishes to customers of the establishment and to 'step up' in the Head Chef's absence to lead the kitchen team. The role will be predominantly based at Rhyl Pavilion.

Principal Accountabilities and Responsibilities

- Create high quality, sweet and savoury dishes to an exceptional standard, in keeping with an exclusive, good quality restaurant.
- In the Head Chef's absence, to manage all kitchen staff including the Assistant Chef(s) to ensure that all meals are prepared to a consistently high standard.
- To work under the direction of the Head Chef and the Operations Manager to create and implement new promotions/ initiatives that will contribute to business development and growth.
- Work closely with Restaurant and Bar Supervisors, and their teams to ensure excellent levels of customer satisfaction and to promote and develop the facility.
- Ensure compliance with all food safety and health and safety legislation including the maintenance of clean food preparation and storage areas.
- In the absence of the Head Chef, to be responsible for the security of the kitchen areas including fridges, freezers and stock cupboards.
- To ensure the safety of all persons within the kitchen premises in accordance with the normal operating procedures and the Health & Safety at Work Act.
- In the absence of the Head Chef, to lead and motivate a kitchen team, including providing any necessary training for Assistant Chefs and Catering team members.
- Order provisions & maintain stock levels from predetermined suppliers.
- Report all minor and major breakdowns of equipment/plant to the Head Chef, in order to facilitate swift and satisfactory repairs.



Principal Accountabilities and Responsibilities

- Work efficiently and minimize waste working around proposed opening times.
- To be flexible, adaptable and willing to work on request at various sites, which could include other leisure facilities.
- To work under the direction of the Head Chef and the Restaurant Manager to implement any changes that will enhance the customer experience.

Resources/Equipment/Material

All standard commercial kitchen equipment.

Knowledge, Skills, Training and Experience:

- The post holder should hold a catering/cooking qualification to minimum of Level 2 and / or demonstrate experience in the last two years, in a similar field.
- Experienced in providing excellent food choices to a high standard, knowledge of cost control, kitchen hygiene and health and safety legislation.
- Excellent communication and creativity skills
- Ability to remain calm under pressure
- Experience of supervising a kitchen team successfully is desirable.

Supervision/Management of People

In the absence of the Head Chef, supervision of Assistant Chefs and Kitchen Porters - up to 5.

Special Working Conditions

Occasional physical effort is required in lifting and moving bags of foodstuffs, cellar stock and containers of prepared food. Working conditions are generally good but subject to heat, steam and odours. Working shift pattern includes evening and weekends



Vision / Context

Denbighshire Leisure Ltd has been transformed over the past decade and is now renowned for delivering high standards of provision right across the County of Denbighshire; offering a new, unique, affordable, and a commercially sustainable Leisure offers; whilst making a significant contribution to improving the health of our residents and delivering Economic prosperity. This has been possible because of a highly motivated workforce, with a great culture who work to strong values.

The post holder will be expected to display and promote our company core values:

- We will stand by our principles of integrity and honesty.
- We will be trusted by our staff to always do what is right as their employer, and make them proud.
- We will never accept the status quo. We will work harder, become stronger and continue to deliver the highest quality of service to our customers.

Denbighshire Leisure Ltd has three important, but distinct pillars, which informs and influences the way we work and why the Company was created. The Company is recognised for the valuable contribution it makes to our communities, how it works with its partners and other businesses, and more importantly how the Company looks after and develops its workforce – the Company very much believes in a 'one team - one bank account' philosophy.



The three pillars of Denbighshire Leisure Ltd:

Our Community

Within the wider Denbighshire area, our teams work with a network of smaller communities consisting of customers, sports clubs, local groups and residents. We place these communities at the heart of everything we do.

Our People

We believe that our staff are a vital element of Denbighshire Leisure's success. We value the skills and experience each individual brings to their role and although the Company offers a diverse range of services, our teams all have the same qualities in common – they are passionate and driven, with a culture of high performance and a reputation for excellent customer service.

Our Business

Denbighshire Leisure Ltd is a new Company, built from a history of high performance and innovative practice. Over recent years, as a service within Denbighshire County Council, we have built lasting and mutually beneficial relationships with a number of partner organisations. We are looking forward to the continued success of these established partnerships, whilst also developing new and exciting ventures. Within all of our relationships, we are committed to acting with integrity, transparency and courtesy.

The post holder is key to ensuring that '...by 2030 the company will continue to be renowned for providing high quality, accessible leisure opportunities which attract high levels of participation, and improve the wellbeing of Denbighshire's residents and visitors.'



Job Context

The post holder will be expected to provide high quality food in a cost effective manner and in a clean and safe environment, and will be expected to work closely with the Head Chef, bar and restaurant teams to promote and develop the business.

Employment Checks/Specific Requirements

2 References, Right to work in the UK evidence, pre-employment medical questionnaire, qualifications evidence.

Safeguarding Statement

Denbighshire Leisure Ltd recognises its obligations to safeguard children and adults together with preventing slavery and human trafficking and will do all in its power to prevent slavery and human trafficking within its business. Modern slavery can take many forms including the trafficking of people, forced labour, servitude and slavery.

Safeguarding is everyone's business and all Denbighshire Leisure employees are required to work in accordance with the organisation's Child / Adult Safeguarding policies and procedures and have a duty to report any concerns which may be noted during the course of their duties and are asked to be alert to the signs of exploitation. Concerns should be raised via their Designated Safeguarding Manager in order that the organisation can take prompt action when exploitation is identified.



Person Specification

The Person Specification sets out the skills, knowledge and experience that are considered to be necessary to carry out the duties of the post effectively. It will be used in the short-listing and interview process for this post. You should demonstrate on your application form how you meet these criteria as you will only be shortlisted if you meet all of the essential criteria (and desirable criteria where applicable).

Post title: Sous Chef - 1891

Service: Food & Beverage

Grade: 5

Criteria	Essential	Desirable	Method of Assessment
Education and Qualifications	Cooking related qualification to Level 2 or equivalent experience	Other catering or hospitality qualification.	Application form / Interview
Relevant experience	Experience of working in a restaurant Experience of creating and preparing good quality meals, using fresh ingredients	Experience of supervising a kitchen team in the delivery of professional service.	Application form Interview Assessment

Criteria	Essential	Desirable	Method of Assessment
Job related knowledge and skills	<p>Awareness of Food Safety and Health and Safety Legislation</p> <p>Stock Control</p> <p>Ability to produce a wide variety of good quality food within budget</p>	Knowledge of current markets trends	<p>Application form</p> <p>Interview</p> <p>Assessment</p>
Personal qualities	<p>Excellent communication and interpersonal skills.</p> <p>Self-motivated with a good team ethic.</p> <p>Ability to work on own initiative and as part of a team</p> <p>Motivated to ensure business success</p> <p>Creative and passionate about delivering good quality food</p>	Good leadership skills	<p>Application form</p> <p>Interview</p>
Other requirements	Empathy with the Welsh Language and Culture	Fluent in Welsh language	Application form



Thank you for your interest.

For more information please contact Dafydd Howatson, Food & Beverage Operations Manager on Daf.Howatson@denbighshireleisure.co.uk or 01824 706672.