

We're **RECRUITING**

VACANCY HIGHLIGHTS





Sous Chef - 1891 Restaurant

Key Information

Salary : £32,654 to £35,235 per year

Hours : Full time, annualised hours

Contract : Permanent

About the Role

In this role, you will work closely with the management team to provide leadership and management to the kitchen team, in order to deliver an exceptional customer experience.

You will assist with the management of the entire back of house, supply chain and kitchen operations, helping to realise the full commercial potential of the restaurant. You will be responsible for making key decisions and recommendations to the senior management team.

As the Sous Chef, you will help to develop and implement creative cost effective menus that anticipate customer demand and predicted trends. You will also help to create and implement new promotions and initiatives that contribute to business commercial growth, as well as ensuring food hygiene and health and safety compliance in all areas.

You will mainly be based at our flagship 1891 Restaurant in Rhyl, but will also support at our other restaurants as required.

Mae'r pecyn yma ar gael yn y Gymraeg hefyd





Sous Chef - 1891 Restaurant

About You

You will be an experienced Sous Chef, with the ability to manage a fast paced kitchen team. You will be enthusiastic and passionate, with excellent people skills. Our ideal person will be highly organised and able to use their initiative to problem solve quickly and effectively, whilst remaining calm in a busy kitchen.

You will ideally have a level 4 qualification, however, we are happy to support you in achieving this if you don't already have this.

We run a programme of continuous reinvestment into our sites, so we're looking for someone who embraces innovation and improvement, and who is flexible to provide support at other sites when needed.

This role involves leading others and so leadership skills are important for this position. The leadership skills we are looking for are:

- Ability to inspire, motivate and empower others
- Passion and drive to deliver excellent services to customers
- Reliability and resilience
- Honesty, with the ability both take responsibility and ask for help when needed

If you're a friendly, people-focused leader, looking for a step up in your career, and would like to work in a fast paced, highly successful Company, then this could be a perfect fit for you.



Sous Chef - 1891 Restaurant

About Us

Through continued and sustained investment over 12 years, DLL has developed a sector leading portfolio of facilities, including 7 premium fitness facilities, 7 unique food and beverage provisions, 2 incredible attractions and a stunning 1,000 seater theatre.

The DLL 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 work to a 'one team, one bank account' philosophy - we are all one team, regardless of which site you may be based at. Together we all contribute to making DLL successful.

Our Values



Ambition & Growth



Trust & Integrity



Excellence & Resilience



Pride & Passion





Sous Chef - 1891 Restaurant

Staff Benefits

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:

- DLL Staff gym membership
- Personal and professional learning and development opportunities
- Annual leave allowance starting at 25 days + bank holidays (with the opportunity to purchase more)
- Support for applications for career breaks and secondments
- A range of family-friendly policies to support your work-life balance

Location: 1891, Rhyl

Closing date: 11th April, 2025

Apply via our website: <https://denbighshireleisure.co.uk/careers/>

