



Sous Chef

Cobo Bay Hotel is an award-winning hotel and restaurant with a busy al fresco dining terrace overlooking one of the Channel Islands' most beautiful beaches.

We require an experienced Sous Chef to help lead our small brigade to consistently deliver top quality cuisine and ensure the smooth day-to-day running of our kitchen.

Effective communication skills are essential, including the ability to carry out instructions, act upon feedback and help our team to not just meet but exceed the high expectations of our guests. You will also be expected to display a strong understanding of food safety, storage and hygiene standards, procedures and policies, and to implement and enforce these at all times.

The starting salary, based on a 5-and-a-half day working week, will be dependent on relevant experience. A monthly loyalty bonus will also be payable at the end of the calendar year, plus a share of tips.

On-site accommodation can be provided with WiFi and laundry facilities.