

JUNIOR SOUS CHEF

Location: The Old Dog, Thorpe DE6

Salary: £33,000 - £36,000 (Dependent on Experience) + Tips

Contract: Full Time

YOUR NEXT STEP: FROM CHEF TO LEADER

This is not just a cooking job; it is a **training ground for a future Head Chef**.

We are looking for a strong, capable Chef who is ready to step up, take control, and run the kitchen. If you have the cooking skills but want to learn the management side—ordering, team leadership, and maintaining high standards—this is the role for you.

THE JOB

- **Wed/Thu is YOUR Kitchen:** You will act as the **Acting Head Chef** mid-week. You will run the pass, manage the junior team, and make the decisions.
- **Standards & Safety:** You champion food safety and hygiene. We expect you to work to the **highest standards of hygiene** at all times and be confident in managing **EHO inspections** in the Head Chef's absence. You know your HACCP and lead by example.

WHO WE ARE

The Old Dog is a busy, food-led independent freehouse in the Peak District. We don't buy in—we build.

Since December 2025, we have successfully transitioned to a full 7-day operation. To support this volume, we have shifted to a **"Production First"** kitchen philosophy. We don't just cook service; we *manufacture* our menu. From our core bestsellers to our high-volume pub classics, everything is built in-house to a strict spec, ensuring that service is about precision finishing, not panic prep.

WHO YOU ARE

- **Driven by Quality:** You take pride in your food and want to work in a kitchen where standards are high. Whether you are looking to step up to management soon or simply want to refine your skills in a professional environment, we will support your growth.
- **A Safe Pair of Hands:** You are calm, organized, and compliant. You don't cut corners on hygiene.
- **An Open Communicator:** You want to work in a culture where we talk openly, solve problems together, and leave egos at the door.

THE PACKAGE

- **Salary: £33,000 - £36,000 per annum** (Based on experience).

- **Real Progression:** We are a growing independent business with big plans. As we grow, you grow.
- **Food & Tips:** Free meals on shift + equal share of tips.
- **Focused Rota:** 45-50 hours, usually with consecutive days off.

TO APPLY:

Send us your CV and a quick note on why you are ready to take the lead in a busy kitchen.