



## Sous Chef Job Description

### Location

12 Fairykirk Road, Rosyth and Event Locations

### Job Type

This is a permanent, annualised hours contract.

### Salary

£27,227

### Hours

This is an annualised hours contract, based on 1768 hours per year (including holiday).

During our peak wedding season (April to November) we expect your hours to be in the region of 40 - 45 hours. In the low season, you would make up the hours remaining in your annualised hours.

You will receive the same monthly salary throughout the year. We do this to provide security of income, even when the hours required are lower (i.e. during the quiet season).

### About Wild Rover Food

Wild Rover Food is a wedding and event catering company based in Fife, Scotland. We source the best quality ingredients from a small group of local and Scottish suppliers, to cook up seasonal, scrumptious wedding and event catering at venues across the country.

Whilst we prepare for events from our Kitchen Unit in Rosyth, we deliver the event catering in several ways: from venue kitchens; from our own portable kitchen equipment set up in venue kitchen spaces; and from our original Land Rover Ex-army Field Kitchen set up. This 3rd option allows us to cater in unique locations including fields, beaches and the odd Scottish island!

We believe in fresh cooking at events, to make the best of the ingredients our suppliers provide. We pride ourselves on our long-standing relationships with our suppliers, many of whom have worked with us since we set up the business in 2011. Our style is honest, relaxed and generous, and most of our dishes are presented sharing-style. We love bringing people together to make connections through food as well as conversation!

We also have our long-established Wild Rover Team, whom we place real value in. Our approach has always been to work collaboratively to deliver our goals, and we seek to recognise and develop everyone's skills in delivering what we do. We see that the differences in a team are an asset and encourage diversity in both background and experience within our team.

## **About you**

You will be a creative chef with a background in, and love of, event catering. You will be sociable, have strong communication skills, and enjoy working in a fast-paced team environment.

Whilst you will report to the Head Chef in all aspects related to Kitchen and Team Management, we would like you to take a creative lead within the team, developing dishes and bringing new ideas to the table. You will have a genuine passion for seasonal food and cooking, and for creating beautiful plates of food. Independent working will be required so an eye for detail and adaptability is essential.

As well as food preparation, you will work with the Commis Chef to pack the kit and food for each event and set up the kitchen on site. For the event shift itself, you will work alongside the Event Manager to lead a Wild Rover Team. You will have an approachable leadership style and be able to deliver clear instructions. You will use these skills to direct the Commis Chef and other team members throughout the day, ensuring that the event food is delivered beautifully and on time.

## **Job requirements**

Essential:

- Minimum Level 3 Food Hygiene Certificate
- Full Clean Driver's License
- Event catering experience
- Weekend availability
- Passion for food and local sourcing

Desirable:

- Experience leading a team
- Menu development experience
- Your own car

## **Principal Responsibilities**

Pre-event:

- Working on creative assignments including recipe/menu development and food plating/styling
- Leading on fresh food preparation and cooking for events days
- Working closely with the Head Chef, but also delivering work independently
- Directing the Commis Chef with pre-event tasks
- Accepting and storing/stacking food deliveries when required
- Assisting with event day food and kit packing
- Daily cleaning tasks (cleaning and sanitizing workstations / removing rubbish)

Events:

- Managing either the opening 'build' shift or the closing 'pack-up' shift of the on-site event
- Leading the preparation of food and cooking at on-site at events, ensuring the delivery of the highest quality customer service
- Working to a strict service deadline and timekeeping
- Unpacking the kit into the warehouse post event

## **How to apply**

Please send a Covering Letter and CV to [hello@wildroverfood.com](mailto:hello@wildroverfood.com)