

ROLE PROFILE

Job Title	Sous Chef
Business Unit / Group Function	BBU Visitor Centre
BU Team / Sub-Function	Glenfiddich Distillery
Location	Dufftown
Team Leader	Head Chef
Team Members	Tournet Chef
Job Level	5

Role Purpose

Delivers exceptional food and supervises service and operations where delegated, including public outlets, special events and large catering, private dining and VIP housing provisions.

Accountabilities

- Support the head chef in delivering exceptional food across all visitor centre operations, leading service where delegated. (Delivery)
- Maintains exceptional food service standards and control of food quality in their own output and any delegated supervision and development of other chefs. Contribute to the creative design and implementation of new dishes, menus and services. (Quality)
- Monitor and record regular stock control audits to reduce waste and improve cost controls whilst maintaining maximum value and quality to customers. (Cost)
- Source, order and manage stocks reflective of a luxury environment when delegated, liaising with local, sustainable quality producers to ensure consistent quality and value. (RS)
- Monitor and ensure that safe working practises and food hygiene procedures are adhered to in accordance to required legislation and site and company guidance. (HS)
- Contributes appropriately to team meetings and supports the implementation of team plans and continuous improvement projects. (CT)
- Contributes to the planning and successful delivery of food elements of cross team projects (e.g. large public events, VIP visits etc) (XR)
- Demonstrate behaviours in line with our diversity and inclusion aim, which is to create and promote a diverse and inclusive culture at WG&S where ideas, differences and views



legacy.			