

Job profile

Role:	Sous Chef
Contract:	Full-time
Term:	Permanent
Hours:	Minimum average 36 hours per week
Salary:	£28,000 - £31,000
Location:	Plas y Brenin, Capel Curig, Betws-y-Coed, Conwy, LL24 0ET
Holidays:	28 days per annum inclusive of bank holidays (Closed Christmas Eve – Boxing Day)
Pension:	Automatic Enrolment onto NEST pension programme
Other:	Not applicable
Responsible to:	Catering Manager

Background

Plas y Brenin is famous for its stunning location and its world class delivery of outdoor adventure skills and professional training courses. We would like to become equally well known as a destination for a great food and drink offer, and we need an experienced and ambitious Sous Chef to help us achieve that goal.

Plas y Brenin is about to undertake a considerable redevelopment and refurbishment programme, with the bar, catering and hotel rooms at the forefront of that work, so this is an exciting time to join us.

Our Lounge Bar enjoys one of the best views in Eryri National Park and we want it to be a destination for visitors seeking great bar food whilst revelling in the scenery.

We also have plans for developing an outdoor kitchen offer in the summer months.

Job Purpose

The Sous Chef is a key member of the Plas y Brenin catering team, supporting the Catering Manager in the day-to-day operation of the kitchen and ensuring the delivery of high-quality, nutritious and well-presented food to guests, staff and visitors - combining hands-on cooking with responsibility for kitchen organisation, food ordering and stock control, food safety and compliance, and staff supervision.

The main role of the Sous Chef will be to prepare and deliver a new lounge bar menu for lunchtime and evening customers, creating a destination food venue and including a great Sunday lunch menu.

The Sous Chef will also assist with other catering functions when required, including servery meals, events and functions.

Key Responsibilities and Accountabilities

- Work as a hands-on chef, preparing and cooking food to a consistently high standard, supporting the Catering Manager with menu planning and delivery, and taking responsibility for the kitchen in their absence.
- Help develop a popular high-quality lounge bar food menu (locally sourced whenever possible) helping make a food destination lounge bar at Plas y Brenin – including Sunday lunch and seasonal offers.
- Help identify strategies to retain and attract customers that essentially makes Plas y Brenin a food/drink destination in its own right.
- Take responsibility when required for ordering food and kitchen supplies within agreed budgets, monitoring stock levels, checking deliveries and maintaining accurate stock records.
- Maintain exceptionally high standards of food hygiene and food safety, ensuring HACCP procedures, allergen management and all required kitchen records and paperwork are completed accurately and on time.
- Provide day-to-day supervision and leadership to kitchen staff, allocating tasks, training and coaching team members, and escalating significant performance or conduct issues to the line-management.
- Maintain a consistently high standard of cleanliness and organisation throughout the kitchen and storage areas, ensuring cleaning schedules, stock rotation and end-of-service procedures are followed.
- Maintain a friendly, professional and service-focused approach, responding positively to guest requests and dietary requirements, recognising food as an important part of the overall guest experience.
- Work within agreed food and kitchen budgets, monitoring food costs, minimising waste and ensuring ordering reflects realistic requirements and expected occupancy.
- Ensure your own work and the work of the kitchen team is carried out safely and in line with Plas y Brenin policies and relevant legislation, including COSHH, fire safety, manual handling and safe use of kitchen equipment.

Person Specification

Knowledge

- Good understanding of food hygiene and food safety, including allergen management and dietary requirements
- Working knowledge of HACCP-based food safety systems is desirable
- Understanding of food costs, budgeting and stock control principles
- Understanding of popular seasonal menu development

Skills

- Strong practical cooking skills and knowledge of food preparation
- Effective leadership and supervisory skills, with the ability to train, coach and support kitchen staff
- Strong organisational skills and attention to detail, particularly around food safety and compliance

- Good communication and interpersonal skills, with the ability to follow and enforce procedures consistently
- Good stock control and food ordering skills

Experience

- Proven experience working as a Chef in a professional kitchen, at Sous Chef level or as a CDP ready to take the next step
- Experience supervising or leading kitchen staff
- Cheffing in a bar or restaurant environment.
- Experience working in a high-volume catering environment, or catering for groups, residential guests or outdoor centres, is desirable
- Experience managing food budgets and food costs is desirable

Qualifications

- A relevant professional catering qualification is desirable
- A Food Safety qualification at an appropriate level is desirable

Other requirements

- Reliable, professional and able to lead by example, remaining calm and effective under pressure
- Flexible and willing to get involved wherever needed across the kitchen and wider catering team

Leadership Accountability

Leadership accountability for the day-to-day supervision of kitchen staff, including task allocation, training and coaching, and taking responsibility for the kitchen in the Catering Managers absence.

As a leader, you're responsible for developing yourself, your team and the organisation, and for fostering a culture which promotes a safe, welcoming and inclusive workplace.

Budget Responsibility

Supports the Catering Manager in managing the food and kitchen budget, ordering within agreed limits and monitoring food costs; does not hold independent budget sign-off.

External Dependencies

- Food and catering suppliers
- Contractors and maintenance staff (where required)

Additional Information

- This profile is not exhaustive; the post holder may be required to undertake other reasonable duties consistent with the role and Plas y Brenin's operational needs.
- Requires flexibility to work under pressure during busy periods, group bookings and changing operational requirements.

About Us

Plas y Brenin is the UK's National Outdoor Centre, located in the heart of Eryri (Snowdonia) National Park, surrounded by iconic mountain landscapes including Yr Wyddfa (Snowdon) and the Llynau Mymbyr lakes.

Our home in North Wales is a beautiful Grade 1 listed building, which houses over 30 bedrooms, a café bar and dining room, meeting and classrooms, a climbing wall and bunk houses all set in gorgeous grounds.

As well as providing food and accommodation for our course clients we also function as a stand-alone hotel/B&B and cater for our hotel guests.

Plas y Brenin has a rich and distinctive history. Originally built in 1801 as the Capel Curig Inn by Lord Penrhyn, the site became a renowned hotel frequented by notable visitors including Queen Victoria and other members of the Royal Family. In 1955, it was repurposed as a national recreation and training centre and renamed Plas y Brenin, meaning "The King's Mansion".

Since then, it has developed into the UK's leading National Outdoor Centre, widely regarded as the "gold standard" for outdoor leadership training and development. Today it is operated by the Mountain Training Trust on behalf of Sport England, delivering world-class skills and professional qualification courses in climbing, mountaineering, paddling, mountain biking, and leadership development.

We also deliver many outdoor residential experiences for schools and, through our Mountain Adventure Fund, for groups from disadvantaged areas across England and Wales.

We have significant plans for growth and development over the next 5 years and are looking for exciting and ambitious people to join us on that journey.

