



Position Description

Position Title: Sous Chef
Department: York Racecourse Hospitality
Location: York Racecourse
Reporting to: Executive Chef
Working hours: 48
Date prepared: 20/03/2025

CGC Event Caterers is a long-established caterer with decades of experience in the hospitality industry. We operate at venues of all sizes and have exclusivity at prominent sporting, entertainment and cultural locations across the UK and is also the European Catering Division for ASM Global, the global leader in the delivery of live entertainment and events.

In the UK, we operate at the following venues:

- Eight Yorkshire Racecourses including the world famous York Racecourse
- Yorkshire Event Centre – Harrogate
- The Sun Pavilion – Harrogate
- LNER Community Stadium – York
- Theatre Royal and Royal Concert Hall – Nottingham

POSITION PURPOSE

Working alongside the Executive and Head Chef to oversee and manage the kitchen brigade, the Sous Chef will produce a high standard of food, for both racing and the C&E business. Follow the specifications and recipes, that have been set out, whilst maintaining good food hygiene and allergen control and also complying and working with the company Food Safety Management Systems.

KEY RESPONSIBILITIES

- Under the direction of the Head Chef, produce food to menu specifications
- Identify areas within the business that could be improved (i.e. Labour, Production and Cleaning)
- To be vigilant with regards to security (i.e. fridges and freezers to remain locked when not in use, internal and external doors closed and locked where necessary)
- Manage, oversee and deliver an effective service on all functions.
- Oversee the production of all food at York Racecourse
- Produce orders for the C&E and racing business.
- To assist the Exec and Head chef in producing menu content as requested with costings.
- Work with Exec or Head chef to Produce production lists for the culinary team.
- Work with the chef brigade to deliver menus & dishes for race meetings
- Ensure compliance with all the current Allergen, Food Hygiene and Health & Safety regulations and ensure both are implemented in all areas.
- Any other duties assigned by the Head Chef.
- Assist with training & Development of new chefs
- Ensure cleaning schedules are adhered to and maintain our 5-star food hygiene rating.
- To work closely with the other departments to deliver food to our client's requirements.

PERSON SPECIFICATION

- A minimum of 2 years' experience
- A minimum of Level 2 Food Safety
- Experience of delivering Banquet services of up to 300
- The ability to work under pressure



Position Description

- Ability to work with in a team
- Ability to follow instructions
- A good knowledge of food
- Be aware of current industry trends

BENEFITS

- 25 days holiday
- Life assurance
- Pension
- Healthshield - Health cash plan
- Free on-site parking
- Employee Assistance Programme
- Employee Recognition Programme
- Complimentary Lunch

GENERAL INFORMATION

The requirements of the business are such that it is necessary to have a flexible approach and therefore some business-related travel to be able to work at our venues and operational sites will be required.