

Sous Chef Trainer – Brixton

Salary - £27,000 - £28,000

A unique opportunity to transform lives and to inspire others has arisen within the award-winning Clink Restaurant in Brixton, London. We are seeking an experienced Sous Chef Trainer to join our renowned management team.

Since opening, we have won several prestigious awards, including receiving the Observer Food Monthly's 'Best Ethical Restaurant' this year, and we are consistently in the top 15 Restaurants on Trip Advisor in London, out of over 20,000 others.

We produce an inspirational dining experience for all our guests, which delivers genuine change and proven results in the reduction of reoffending and the rehabilitation of offenders. Our restaurant is staffed by prisoners who are all working towards their City & Guilds qualifications, which upon release, leads them into employment into the UK hospitality industry.

We are looking for a Sous Chef Trainer who can maintain and build on this amazing success.

Our Sous Chef Trainers are:

- **Resilient** managers who are able to build constructive, positive and professional relationships
- **Great trainers** (who we invest in to achieve their TAQA assessing qualification)
- **Inspirational leaders** who oversee and manage the day to day dining in the restaurant
- **Superb communicators** who are able to engage and communicate at all levels
- **Service ambassadors** who consistently deliver the high levels of service expected in fine dining
- **Passionate** about sharing their love of food, customer service and their skill & experience
- **Skilled business managers** who are able to manage budgets, stock and administration
- **Experienced operators** who can prioritise, manage and deliver on objectives within set time scales
- **Talent spotters** who can recruit, develop and assess prisoners to gain their NVQ qualifications

You will have the resilience, integrity and professionalism to handle an ever-changing day, irrespective of the challenging situations you may face. Your natural patience, understanding and commitment to helping Prison Learners, who could be at the lowest point in their lives, will stand you in good stead and give you the gravitas required for this position.

Your role as a Sous Chef Trainer is to inspire and train prisoners who have 6 – 18 months left to serve of their sentence, and give practical skills to aid their rehabilitation, with the aim of reducing re offending rates. Prisoners have the chance to gain City & Guilds NVQ qualifications in food preparation, food service and food hygiene, as well as gain experience whilst working in a fine dining restaurant which is open to the public.

The Clink Restaurant Offers:

- Highly competitive salary
- 33 days holiday (including Bank Holidays)
- Company pension scheme
- Free meals on duty
- Business Dress Allowance
- Development and support to achieve your TAQA (assessing qualification)
- Childcare Vouchers

To Apply for this position, you must pass the following requirements:

- **Ministry of Justice Enhanced Vetting** (any offer of employment is subject to this)
- **The right to work in the UK and provide original documentation as part of the recruitment process.**

This is a truly inspirational role where, as a skilled commercial operator, you have the opportunity to mentor and engage others to turn their lives around. We look forward to hearing from you. All applications are being managed by our HR Consultants at Solution22.