

## Senior Sous Chef

Siblings Zoë and Layo and everyone behind the acclaimed and award-winning restaurants, **The Palomar** and **The Barbary** are looking for a new face to join the kitchen team at The Palomar, London. We make restaurants that we want to go to, built on a foundation of quality and hospitality.

The Palomar opening in May 2014 and has become one of the most innovative and exciting restaurants in London's West End. Backed by the team from Israel's MachneYuda group, The Palomar serves the food of modern-day Jerusalem, a cuisine influenced by the rich cultures of Southern Spain and Italy, North Africa and the Levant. The Palomar has won the OFM 'Best Restaurant' Award, Tatler 'Restaurant of the Year', Award, the GQ 'Best Restaurant' Award and was recently awarded the 14<sup>th</sup> best restaurant in the National Restaurant Awards.

### Work alongside Head Chef Tomer Amedi and the brigade in the role of Senior Sous Chef:

- As Tomer's right hand, you will help lead and develop the chefs, menu and best practices to continually improve The Palomar both publicly and in-house
- Work with the best locally-sourced and seasonable produce alongside authentic and unique ingredients
- Manage a kitchen team of 17 and guide their progression through the ranks
- The Palomar is split between our famous kitchen bar and dining room serving between 150-200 covers all-day
- We are a 7-day operation serving lunch and dinner every day (closed in between)
- Our group is expanding – previous company Sous Chefs have moved on to their own sites and we could potentially be backing you for the next one

### Provenance, sustainability and an ethical approach to hospitality are key:

- Since opening in May 2014, we have supported Water Aid, Oceana, Tusk, Street Smart, Action Against Hunger and this year we are looking at working with Compassion in World Farming
- We are working closely with The Sustainable Restaurant Association to ensure our standards are high, and having been awarded two stars for sustainability in 2016 we are currently striving to gain our third star
- We cook nearly exclusively with organic and seasonal fruit and vegetables; our chicken and beef are raised naturally; and our fish are line caught and we work with the MSC to better understand our choices

### We need you to be an exceptional Senior Sous Chef:

- Deputise for the Head Chef to ensure that the production, preparation and presentation of our food is of the highest standards at all times
- Be comfortable handling stock, rota, costings; experience with Forth Hospitality and Tevalis is very desirable
- Using your natural ability and flair you will contribute to the ongoing creation and development of the menus, writing and explaining new recipes to junior staff
- Leading by example, you will use your professional knowledge and experience to model behaviours and skills that inform, inspire and motivate others

*To find out more about us visit [thepalomar.co.uk](http://thepalomar.co.uk)*

**Competitive salary dependant on experience**