

COULD YOU HANDLE ISLAND LIFE?

JUNIOR SOUS CHEF | 4★ HOTEL | SARK

A new role in a small, hands-on kitchen. Seasonal French and modern British food, local fish and our own garden produce.

 Breakfast up to 50 covers →  Light bar lunch →  Fine dining dinner up to 40 covers

The hot section is yours, but when something needs doing, you get stuck in anywhere.

 You'll learn from an experienced Head Chef who has led kitchens in London and Scotland, and who'll help you make the step up.

We're looking for someone who:

- ✓ Can confidently run a hot section (fish, meat, sauces)
- ✓ Can jump onto any section when needed
- ✓ Is a Senior CDP ready to step up, or a Junior Sous Chef
- ✓ Takes responsibility and stays calm under pressure
- ✓ Is flexible when the business needs it
- ✓ Treats colleagues with kindness and respect
- + Hotel or breakfast experience is a plus, not essential

 15 March – 31 October 2027

 £2,250/month, tax-free

 £200/month completion bonus

 Equal share of all tips

 Live-in, with excellent staff accommodation

 All food provided, 7 days a week: breakfast, lunch and dinner

Island life isn't for everyone. If you want a challenge and a season you won't forget — we'd love to hear from you.

 **Send us your CV and tell us why you'd thrive on Sark.**

 **SARK | 4★ HOTEL | JUNIOR SOUS CHEF**

#Sark #ChefJobs #SousChef #ChefLife #HospitalityJobs #ChannellIslands #IslandLife