



Job Title: Sous Chef - 12-Month Fixed Term (Maternity Cover)
Reporting To: Head Chef
Location: Gusbourne Estate, Appledore. TN26 2BE.

The Company

We're an award-winning English fine wine producer, based in Kent. Our vision is simple: we strive to create the finest wines in the world.

As a luxury brand, a quest for perfection and a fastidious approach to detail is at the heart of everything we do. We craft vintage-only wines that are unique to each year - an authentic reflection of a time and place.

We love what we do, and we're incredibly proud of Gusbourne. Whether in the vineyard, the winery, or beyond, we work together to build a sustainable future.

We embrace tradition and challenge convention. We're at the forefront of the English wine industry - and that's a hugely exciting place to be.

If you are a passionate and skilled chef looking for a unique opportunity, we invite you to join us.

Role Purpose

We are looking for a talented Sous Chef to join our kitchen team at Gusbourne's Appledore site on a 12-month fixed-term contract to cover maternity leave. Working alongside our Head Chef, you will play a crucial role in delivering exceptional food that enhances our wine experiences.

This role is perfect for a creative and experienced chef with a passion for fresh, high-quality ingredients and a flair for seasonal, wine-paired menus.

Key Responsibilities

- Support the Head Chef in menu planning, food preparation, and day-to-day kitchen operations.
- Prepare and present seasonal dishes that complement our award-winning wines.
- Maintain high standards of food quality, hygiene, and safety, ensuring compliance with all relevant regulations.
- Assist with stock control, supplier management, and ordering to maintain efficiency.
- Lead and motivate the kitchen team in the Head Chef's absence.
- Ensure smooth service during wine tastings, events, and private dining experiences.

About You

- **Experience:** Previous experience as a Sous Chef or Senior Chef de Partie in a high-quality restaurant or hospitality setting.
- **Passion:** A love for fresh, seasonal ingredients and an appreciation for fine wine and food pairings.
- **Skills:** Strong leadership, excellent attention to detail, and the ability to thrive in a fast-paced environment.
- **Standards:** A commitment to maintaining high standards in cleanliness, food safety, and kitchen efficiency.



- Team Player: A collaborative approach, working closely with the wider team to deliver exceptional guest experiences.

Rewards

- Competitive salary commensurate with experience.
- Benefits package including 25 days paid holiday, pension contributions, and Medicash healthcare.
- Wine allowance: 24 bottles per year.
- Preferential rates on additional wine purchases and wine tours.
- Birthday gift.
- Cycle to Work Scheme.
- Staff events, including summer socials and Christmas parties.
- Opportunities for professional development and training including in-house WSET training offered at Levels 1-3.

Job Type and Hours

- Full Time, Permanent
- 35 hours per week, with flexibility for seasonal demands.

To Apply

Please send your CV and a covering letter to our Gusbourne Recruitment Team at recruitment@gusbourne.com by Friday 25th April 2025.

At Gusbourne, we are committed to creating a diverse and inclusive workplace. We welcome applications from individuals of all backgrounds. If you require reasonable adjustments during the recruitment process, please let us know.