

Head Chef – Orchard Hotel

About us

We have an exciting opportunity that offers plenty of scope to develop a successful career in sales and events, supporting the following Nottingham Venues properties:

Set in 330 acres of University of Nottingham's landscaped parkland, **The Orchard Hotel** is a stylish, award winning, eco-friendly hotel. With 202 bedrooms, a variety of meeting rooms, restaurant, bar and terrace.

Set within 65 acres of lakeside grounds, close to Nottingham City Centre, **Jubilee Hotel and Conferences** offers an innovative setting for events, along with the comforts of a 100-bedroom modern hotel.

Our three campus locations provide an unrivalled choice of venues and facilities, with spaces ranging from modern tiered lecture theatres and teaching laboratories to meeting rooms, breakout spaces and exhibition halls. Our **Campus Venues** team work closely with the University of Nottingham, to offer meeting, event space and accommodation to a wide range of businesses, community, faith and sports groups.

What is the main purpose of the role?

As Head Chef you will be involved in developing seasonal menus, daily preparation, and fantastic presentation of food for all our guests. You will be a responsible, dedicated, and strong leader with the ability to manage a brigade of talented chefs across restaurants and functions. You will be able to train and develop your team supportively and professionally. Ensuring the overall business achieves its ultimate potential in that of sales and profitability through creating an environment for customers which is stylish, contemporary, offering high quality modern food.

Culinary Leadership:

Provide visionary culinary leadership and direction to the kitchen team. Oversee all aspects of food preparation, ensuring consistency, quality, and creativity. Inspire and motivate kitchen staff to maintain high levels of productivity and creativity.

Menu Development:

Create, develop, and update menus in line with the restaurant's sustainability vision, sourcing local produce, being aware of culinary trends and seasonality. Introduce new and innovative dishes while maintaining a balance with established favourites.

Kitchen Management:

Oversee day-to-day kitchen operations, including food preparation, cooking, and plating. Monitor and maintain kitchen equipment, ensuring functionality and safety. Collaborate with the Sous Chefs and

other kitchen staff to ensure smooth operations. Ensure compliance with health and safety regulations in the kitchen. Implement and maintain sanitation and hygiene standards. Conduct regular safety training for kitchen staff.

Quality Control:

Establish and enforce quality control measures to maintain high culinary standards. Conduct regular tastings and inspections to ensure consistency in flavor, presentation, and portion sizes. Address and rectify any issues with food quality or presentation.

Cost Management:

Develop and manage food and labour budgets to control costs effectively. Monitor food costs, portion control, and waste reduction strategies. Negotiate with suppliers to secure favourable pricing for quality ingredients.

The Ideal Candidate

- Previous experience as head Chef in a 4* or 5* hotel
- Rosette award experience / working within an awarded establishment
- Proven track record of managing and developing the food offer in different businesses, delivering KPI's.
- Full understanding of stock management and recipe creation in a safe kitchen environment
- Must possess the proven ability to lead a team.
- Strong organizational and project management skills
- Personality and flair with the ability to communicate and cooperate effectively at all levels both internally and with our guests.
- You should also be commercially aware, financially astute, and able to create business plans to drive sales and profitability.
- Hold a minimum of Level 3 Food Safety & Hygiene

Benefits

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS, an extra day holiday for each years' service (up to a maximum of 5 years)
- Real living wage employer
- Opportunity to be part of a contributory Pension scheme
- Free meals and refreshments when on duty
- Excellent training and development opportunities through our internal training program and support with professional qualifications
- Employee wellbeing support via our Employee Assistance programme
- Discounted rates for both yourself and family and friends in our hotels and restaurant
- Discounted membership at the University sports facilities

- Access to a range of retail, technology, and holiday discounts through the Nottingham Venues discounts platform
- Cycle to work benefit scheme
- Employee recognition including long service awards and monthly “Top of the tree” event
- Opportunity to earn additional payment by being a member of various employee committees
- Full uniform provided
- £250 recommend a friend incentive

In May 2018 the data laws changed for the better. This means you have better control of your own data and how it's used. We want to reassure you that we treat your details carefully and your data with the utmost respect. So, we've updated our Privacy Policy to reflect how we collect, protect, and handle your personal information.