

Job advert – Banqueting Sous Chef

About us

We have an exciting opportunity that offer plenty of scope to develop a successful career in hospitality supporting the following three **Nottingham Venues** properties:

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

East Midlands Conference Centre has recently completed a £2.1m refurbishment, sited adjacent to the Orchard Hotel, providing events for up to 1000 delegates.

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

For more information, please visit Nottinghamvenues.com

Main purpose of the role?

As Banqueting Sous Chef, you will work closely with the Banqueting Head Chef to oversee the production and delivery of high-quality meals for large-scale events. You’ll have the opportunity to showcase your culinary skills, manage a team, and ensure that our guests enjoy the finest cuisine.

Key Responsibilities:

- Assist the Head Chef in the day-to-day running of the banqueting kitchen
- Supervise, train, and motivate kitchen staff to deliver high-quality dishes in a timely manner
- Plan, prepare, and execute menus for a variety of large-scale events
- Ensure all food is prepared to the highest standards and adheres to health, safety, and hygiene regulations.
- Oversee portion control, food costing, and inventory management
- Collaborate with sales office to customize menus and meet client expectations
- Maintain a clean, organized, and safe kitchen environment at all times.
- Monitor and manage food wastage and maintain stock control
- Provide creative input for menu development, ensuring dishes are innovative and seasonally relevant

The ideal candidate

We want to hear from inspired chefs who love creating amazing food from the best ingredients, have a keen eye for detail and high standards but with bags of flair and creativity.

We are also looking for:

- Proven experience as a Sous Chef or in a senior chef role, ideally in banqueting or large-scale event catering
- Strong leadership and organizational skills with the ability to manage a team effectively
- Excellent communication skills and the ability to work in a fast-paced environment
- Knowledge of food safety, sanitation, and hygiene standards (Food Safety Level 2 or equivalent required)
- Ability to work flexible hours, including evenings and weekends, to accommodate event schedules
- Culinary qualifications (NVQ Level 2 or above preferred).

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
- Discounts available for both you and friends and family in our hotels and restaurant
- Discounted membership at the University sports facilities
- Employee recognition schemes including long service awards and monthly "Top of the tree" event
- Opportunity to earn additional payment by being a member of various employee committees
- Employee wellbeing support
- 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



NOTTINGHAM VENUES
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