

## Head Chef – Orchard Hotel

Salary £40K- £45K

### About us

We have an exciting opportunity to join our team as Head Chef at the Orchard Hotel, part of Nottingham Venues. This role offers the chance to lead culinary operations at a stylish, award-winning, eco-friendly hotel set within 330 acres of landscaped parkland at the University of Nottingham. The Orchard Hotel features 202 bedrooms, Bramleys Bar and Restaurant and meeting rooms.

Our venues provide a wide range of event spaces across three campuses, from modern lecture theatres to meeting rooms and exhibition halls. We work closely with the University of Nottingham to offer event space and accommodation to businesses, community groups, and more.

### Role Overview

As Head Chef, you will play a pivotal role in leading the team, developing seasonal menus, overseeing food preparation, food safety, kitchen hygiene and ensuring great food to all our guests.

You will work in close collaboration with our Executive Head Chef, contributing to the strategic direction of the kitchen food while maintaining the highest culinary standards. You will also be a resolute and strong leader, managing a brigade of talented chefs within the Orchard Hotel.

*In addition, we have major refurbishment plans for Bramleys Restaurant and Bar, and we need a visionary chef to drive this project forward. The goal is to elevate the restaurant to become Nottingham's destination of choice. This role offers an exciting opportunity to make a significant impact by shaping the future culinary direction of the business.*

### Key Responsibilities:

#### Culinary Leadership

- Provide visionary leadership, guiding the kitchen team to maintain high standards of quality, consistency, and creativity.
- Inspire and motivate chefs to achieve productivity, innovation, and professional development.

#### Menu Development

- Design and update menus in alignment with the restaurant's sustainability goals, focusing on local sourcing and seasonality.

- Introduce creative and innovative dishes while maintaining a balance with established menu favourites.

### **Kitchen Management**

- Oversee day-to-day operations, from preparation to plating, ensuring smooth kitchen workflow.
- Collaborate closely with Executive Head Chef to ensure operational efficiency and consistency.
- Monitor and maintain kitchen equipment, ensuring functionality and safety.
- Ensure full compliance with food, health and safety regulations, implementing strict hygiene and sanitation protocols.

### **Quality Control**

- Establish quality control procedures to ensure the highest culinary standards.
- Conduct regular tastings and inspections to maintain consistency in taste, presentation, and portion sizes.

### **Cost Management**

- Develop and manage food and labour budgets, maintaining cost-effectiveness without compromising quality.
- Implement food cost control measures, including portion control and waste reduction strategies.
- Build strong relationships with suppliers, negotiating favourable pricing for premium ingredients.

### **Ideal Candidate**

- Previous experience as a Head Chef in a 4\* or 5\* hotel and/or retail operation.
- Proven history in managing and developing food offerings across different venues, successfully delivering KPIs.
- Full understanding of stock management, recipe development, and food cost management.
- Experienced management of Food Safety standards.
- Strong leadership skills, with a demonstrated ability to manage, train, and motivate a team.
- Excellent organisational and project management skills.
- Effective communication and people skills, with the ability to interact effectively at all levels.

- Commercially aware, with financial acumen and the ability to develop business strategies to drive sales and profitability.
- Experience working in a Rosette-awarded establishment is highly desirable.
- Minimum of Level 3 Food Safety & Hygiene certification.

### **Benefits**

- 25 days of holiday, plus bank holidays, with an additional day added for each year of service (up to a maximum of 5 years).
- Competitive salary in line with the Real Living Wage.
- Uniform.
- Access to a contributory pension scheme.
- Free meals and refreshments while on duty.
- Extensive training and development opportunities, including support for professional qualifications.
- Employee wellbeing support through our Employee Assistance Programme.
- Discounted rates for hotel stays and restaurant visits for you, your family, and friends.
- Discounted membership at the University sports facilities.
- Access to a variety of retail, technology, and holiday discounts via our Nottingham Venues platform.
- Cycle to Work scheme.
- Employee recognition initiatives, including long service awards and our monthly "Top of the Tree" recognition event.
- Full uniform provided.
- £250 incentive for recommending a friend.