

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:

A Chef career with Nottingham Venues Ltd, whether you are a Senior Chef de Partie, Commis Chef or a Chef De Partie means variety, industry leading professional development, fun at work and career prestige.

You'll work in a busy and hardworking team environment, where you'll continually learn and develop.

We know you love food: we want you to love your career just as much.

As a Senior Chef de Partie you will:

- Prepare, cook and present dishes within your speciality.
- Support and mentor / train any Chef de Parties or Commis Chefs within your team
- Assist the Sous Chef and Exec Head Chef to develop new dishes and menus.
- Ensure you and your team have highest of standards of cleanliness, food hygiene and health and safety.
- Be an ambassador for Nottingham Venues and to enliven the company values at every interaction
- Monitoring portion and waste control

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 but with bags of flair and creativity.

Essential skills/experience:

- Demonstrative customer focus and service skills
- Experience of working in a fast-paced kitchen environment
- Strong communication, and negotiation skills
- Experience working in a standards /compliance environment
- Food Hygiene Certificate

Benefits:

As a talented member of our fantastic team, you will be rewarded with:

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS an extra days holiday for each years' service (up to a maximum of 5 years)
- 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 qualification
- Discounts available for both yourself 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.