

Sous Chef - Orchard Hotel

About us

Where sustainability meets creativity, and passion for great food is at the heart of what we do.

Welcome to Nottingham Venues

Right at the heart of the University of Nottingham's beautiful campus, you will find us – Nottingham Venues. Home to the East Midlands Conference Centre and the eco-conscious Orchard Hotel, we are a team driven by passion, personality, and a desire to deliver exceptional hospitality.

To find out more about us, visit www.bramleys-notts.co.uk

About You

Are you a hands-on chef with flair, ambition, attention to detail and a real love of food?

Do you want to be part of a forward-thinking kitchen team where fresh ideas and team spirit thrive?

Main purpose of the role

We are looking for a talented Sous Chef to join our kitchen at the refurbished Bramleys Restaurant and Bar, located within the Orchard Hotel. You will support the Head Chef in delivering outstanding dining experiences for our guests, whether it is a vibrant dinner service, a relaxed brunch, or a stylish private event.

You will:

- Oversee the pass during service times, coordinating between kitchen stations and front-of-house staff to ensure timely and accurate presentation of dishes
- Take a leading role in shaping the direction of our food offering by collaborating with the Head Chef to design innovative, seasonal menus that reflect our identity and culinary ethos
- Provide strong kitchen leadership by mentoring, coaching, and inspiring junior chefs, cultivating a high-performing, confident, and motivated brigade
- Ensure full compliance with Nottingham Venues' Food Safety Policy, procedures, and operational standards
- Take ownership of stock control and food purchasing, working closely with the Head Chef to ensure efficient, cost-effective operations and optimal supplier partnerships
- Champion a culture of safety and compliance by embedding best practices in cleanliness, hygiene, and food safety, ensuring full adherence to Nottingham Venues' policies, procedures, and all relevant regulatory standards
- Foster a positive, professional kitchen environment with strong communication and teamwork
- Enjoy genuine opportunities for personal growth and career progression with Nottingham Venues

Essential skills/Experience:

- We are looking for a confident and capable kitchen professional who brings more than just technical skill to the pass.
- Be highly motivated, positive, and passionate about food and hospitality
- Bring a guest-focused mindset, with a strong understanding of how food quality and service go hand in hand
- Have proven experience working in fast-paced, high-volume kitchen environments where consistency and quality are key
- Communicate effectively with both kitchen and front-of-house teams, and demonstrate strong coordination and leadership skills
- Be well-versed in working within regulated environments, with a clear understanding of compliance and operational standards
- Hold a Level 3 Food Hygiene Certificate (or be working towards it), with a strong commitment to maintaining the highest food safety and hygiene standards

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.