

Job advert – Sous Chef (Full/Part time)

We have an exciting opportunity that offers plenty of scope to develop a successful career in hospitality within **Nottingham Venues**.

Castle Meadow Central has recently joined the Nottingham Venues portfolio, and we are looking to build a new team to help us shape its future.

Located close to Nottingham City Centre, Castle Meadow Central sits within a dynamic hub for innovation and entrepreneurship and will feature a Food and Beverage outlets and conference and events space.

Main purpose of the role:

Are you passionate about leading a busy kitchen team and ensuring every dish meets top quality? We're looking for a motivated and hands-on kitchen leader to join our crew!

You will help the Head Chef keep the kitchen running smoothly and ensure everything's up to standard so guests have a great experience. Be ready to work weekends, holidays, or odd hours sometimes—don't worry, we'll give you a heads-up when we can!

You'll help the Head Chef keep the kitchen organized and running smoothly, focusing on food costs and quality. You'll be supporting the team with great energy, leading by example, and keeping things positive.

You will help create and update recipes and make sure food prep, presentation, and safety standards are spot on. You'll work hands-on at stations, keep things clean, and follow all kitchen rules. Plus, assist with staff schedules, training, and keeping the team motivated and on track. Flexibility with hours and a team-player attitude are a must!

The ideal candidate:

You're organized, energetic, and love leading by example. You care about food quality, cost, and presentation, and you know your way around a busy kitchen. You're great with people — motivating and supporting your team while keeping things positive and professional. You're flexible with your hours and ready to jump in wherever needed, from cooking to training to keeping the kitchen clean and safe. Plus, you're keen on following procedures and helping the team grow together.

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 day's 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 qualification

- Discounts available for both yourself and friends and family in our hotels and restaurant
- Discounted membership at the University sports facilities
- Nottingham Venues discount platforms
- 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.