



Talent Hub

marketingManchester

## Sous Chef

**Closing Date: 30/07/2021**

### Description:

An exciting opportunity has arisen at the Qbic Hotel and their Restaurant Motley for Sous Chef role.

At Qbic we welcome character, so to be a true Qbic Ambassador and part of our Qrew we're looking for people who are:

- Free-spirited - Following a natural sense of wonder and adventure
- Independent - Exploring and expressing what's true to you.
- Neighbourly - Welcoming all to come as you are.
- Green - 67% less carbon emissions than other hotels our size, and that's not hot air...

We're "people" people and we're known for doing things differently, but most importantly we put people at the heart of everything we do. So what does that really mean? A close-knit group of special people, with the freedom to be themselves and offer guests the warmth and generosity you'd expect from someone welcoming you into their home. We think that this is important as it elevates the Qbic experience and creates a more personal, boutique feel for guests. It also gives guests the feeling they are interacting with real people, who care, rather than corporate clones reading from a script.

### Responsibilities:

Our Hangout area and Restaurant is called Motley, a melting pot for locals and explorers alike. A home from home, with dialled back service and great food and drinks. Working a variety of straight shifts you will help to create great food that helps bring people together.

Sustainability sits at the heart of everything Motley stands for, so by using produce from around the corner, rather than around the world and "Waste not" concept means our chefs will need to be clever in how ingredients are used and repurposed.

About you

We are looking for bags of creativity a positive attitude as well as the ability to lead and inspire your team. A can-do attitude approach and enthusiasm, paired with a desire to do things well, creating a great guest foodie experience will get you a long way.

We're an inclusive employer so want you to also feel welcome like our guests and free to be yourself.

We want to hire GREAT people who can:

- Lead and inspire your team about all things food
- Be passionate about cooking and making amazing food, without any pretence.
- Show everyone including your boss about your love of food by creating dishes that don't just look great, but also taste amazing.
- Embrace a more relaxed environment, without relaxing your standards
- Be inspiring and makes the "everyday" dishes and ingredients feel special
- Be REALLY well organised in how you operate and run the show.
- Work in an environment that wants to do things differently
- Live our values by being green and community minded

If you're interested in this role, please contact:

**Email: [margaret.bartnikiewicz@gcemployment.uk](mailto:margaret.bartnikiewicz@gcemployment.uk)**  
**Tel: 07503620815**



- Be open minded and flexible in the duties they cover
- Solve problems in a logical and guest focused way
- Perform well under pressure
- Make sure our kitchens are always safe and hygienic
- 3+years' experience in a similar role and longer again within a concept like ours

If you can do all of that... you're perfect to join our team!

#### Benefits:

About your Benefits:

- Competitive Salary
- Free meals on duty
- A relaxed, cool uniform
- On the job training
- We're a fast-growing business that encourages our people to grow with us. To be part of the future and something refreshing and different
- To be around like-minded people who want to offer great service

#### Details:

Rate of Pay: Competitive + Commission

Working Hours: TBC

Contract Type: Permanent, Full Time

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