



Sous Chef

Closing Date: 30/07/2021

Description:

An amazing opportunity to join our 5 Star The Edwardian Manchester Hotel as Sous Chef. Ensure that the highest quality of food is prepared and served and overall quality control across the kitchen and sections as required. Support the Executive Head Chef on kitchen management duties and standards. Coach and mentor, the brigade to ensure they achieve their maximum potential.

We are always looking for hospitality professionals to join our family and bring new ideas to how we can provide the best possible experience. Professionals who understand and believe in our values: having Integrity, being Ambitious, and always being Quality-Driven. We are looking for talented individuals who want to work alongside likeminded passionate people in a rewarding, fulfilling, and fun environment. We know that your unique talents and ambitions not only can exceed our guests' exacting standards, but also propel your own career potential in a company that recognises and rewards.

Responsibilities:

It is essential you have previous Sous Chef experience within a busy fresh food led restaurant or hotel operation within a quality driven fresh food environment.

Must be able to demonstrate strong leadership and mentoring skills.

Confidence to communicate with other chefs and build rapport amongst the team.

Benefits:

About your Benefits:

- Career development opportunities in a wide range of training programmes.
- 28 days' holiday per annum including Bank Holidays.
- Complimentary hot meals, salad bar and beverages provided daily.
- Uniforms provided as per the role requirement.
- Preferential accommodation rates for all Edwardian Hotels for hosts, friends and family.
- Discounts on food and beverage in all Edwardian restaurants, bars and spas

Details:

Rate of Pay: Competitive

Working Hours: TBC

Contract Type: Full Time, Permanent

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

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