



Sous Chef

Location: Manchester, Deansgate

Closing Date: 31/04/2024

Description:

We're currently seeking a detail-obsessed Sous Chef with the leadership skills to motivate an amazing team, all while managing the daily (and detailed) operations of a high-volume, fast-paced scratch kitchen. Here's the best part: you'll continue to learn from some of the most creative chefs in the industry, assisting in all manner of food prep, line staff supervision, inventory, and lots of on-the-spot solutions. Our Manchester hotel is a top-notch team of food-lovers with the talent to change the way we live and eat. Interested? Show us you have what it takes, and the (kitchen) door is open.

Responsibilities:

About you:

Passionate about food is a great start! A team player, hard worker, and detail oriented. Is flexible and willing to grow. You're upbeat, fun-loving and detail-driven, with a great attitude and team mindset. You value, respect and understand people and planet, creating positive impact across all that you touch. You're optimistic, full of energy, a whip-smart multitasker, and inspire the people around you to go above and beyond.

Passionate about culinary arts and a minimum of 2 years of similar work experience.

Advanced knowledge of culinary operations, a strong leader and a proven track record in guest and team member engagement and financial performance.

Is flexible and willing to meet the demands of a 24-hour operation.

Benefits:

Designed by Nature work environment, Health & Wellness programs to suit all, Mental Health Training and collaborators with So Lets Talk, Corin & Co and more

Career Advancement: We're growing rapidly and with growth comes advancement opportunities (around the globe), SH University - Offers team members a chance to grow and flourish

Work/Life Balance: Paid Time Off, Holidays, Agility, Cycle Schemes

Pay it Forward: A day annually to volunteer & plus hotel organised volunteer opportunities throughout the year, Earth day giving back activities, Retirement Planning Pension schemes, Wagestream financial planning services, Team Member recognition programs, Recommend and friend schemes, Free food on shift in your very own team canteen, Discounts across our properties and venues worldwide for all team members

Inclusive & equitable work environment for all

Details:

Rate of Pay: Competitive

Working Hours: Up to 40h per week, 5 days out of 7 days

Contract Type: Full-Time, Permanent

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

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