



We are currently looking for a highly motivated **Sous Chef** to join the team at The Hempel Hotel. If you have a passion to exceed expectations, like to 'think out side the box' and have proven record of achievement - we would like to meet you! The successful candidate should be a highly organised individual with a strong personality who also likes to have fun. You are not afraid to make important commercial decisions and enjoy being part of a focused and ambitious team.

OVERVIEW:

- You will have previous 4 or 5 star hotel experience and preferably worked within 2-3 AA Rosette standard kitchen as a Senior Chef De Partie or Junior Sous Chef
- Food & Beverage Positioning: British with modern European influence, working to a 2-3 AA Rosette standard
- Outlet Responsibilities: No. 35 Restaurant (40 covers), No.31 Lounge Bar (25 covers), Room Service, Banqueting Capacity (250 covers)
- Lead and manage Kitchen Brigade + Kitchen Stewards
- Assist with the implementation of the company Health & Safety policy and take full responsibility for Food Safety Policy in the absence of the Head Chef

ATTRIBUTES & SKILLS:

- Must demonstrate assertiveness to instruct, firmly represent organisational standards and goals, or discipline as necessary.
- Must demonstrate an ability to develop a strong working relationship with others by being fair, open, reliable and consistent.
- Must demonstrate an ability to work with employees to develop strategies for enhancing performance and to recognise contributions in a timely manner.
- To ensure that all subordinates are working to the correct time scales for all food service periods.
- To ensure that all mise en place and stock of food supplies is rotated in line with hotel policy and manufacturers recommendations.
- To ensure that all sections complete their daily task items within the designated time scales.
- To show due care in the control of all departmental cost, and show initiative by suggesting area which you think we may save.

EXPERIENCE:

- Minimum of 3 years working as a Senior Chef De Partie or Junior Sous Chef
- Experience in a 4 or 5 star environment, preferably with some London knowledge
- Very comfortable developing menus, concepts and the brigade in a leading organisation
- Proven track record of achievement

QUALIFICATIONS:

- Must have Intermediate Food Hygiene qualification as a minimum

Applicants must have the right to legally reside and work in the UK without restrictions or limitations.