

This stunning four-star hotel is centrally located within Hull, on Ferensway, minutes from the train station and St Stephens Shopping Centre. The hotel is opposite the Hull Truck Theatre and is a short stroll to the bustling downtown and marina area. This contemporary-style hotel offers a stylish stay for corporate guests and also accommodates leisure guests and family stays with its spacious and relaxing environment.

The hotel boasts 165 bedrooms and a 1,000sqm ballroom for events and conferences. There is a Marco Pierre White Steakhouse and Grill offering hearty meals and a pleasurable atmosphere. Guests will enjoy relaxing with food and drinks in our lounge bar or may choose to visit our rooftop bar The Lexington for panoramic views of Hull and a handmade cocktail on the terrace.

* What's in it for you? *

Joining our team allows you to experience the benefits that come from working with the leaf HOSPITALITY group. We have one simple value that unpins everything we do; Be Excellent. You'll be joining a team who loves what they do, cares about our people, upholds great hospitality, and values our team's input. You'll be working with leaders who act with integrity and are human.

We will invest in your continued learning and development and allow you the room to grow within the Company. We work with global brands which provide great training and worldwide opportunities.

You'll have access to some excellent benefits too like increased holiday allowance, discounted hotel stays, and family-friendly leave. We understand pay is important to our team and that's why we ensure we are competitive in the marketplace in this area. In addition, we have tips, incentives, and bonus schemes in place.

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Person Specification

The ideal candidate has a strong passion for culinary excellence and a keen eye for detail. You will be obsessed with consistency and upholding a high standard of food presentation and quality. You will naturally strike a balance between being hands-on working in the kitchen, upholding the "office" duties, and also coaching & mentoring the team. You will have a friendly and uplifting approach and manner, and will naturally inspire those around you. You will lead the kitchen by setting a professional example.

We are looking for a candidate who is working in a similar role to the senior Sous Chef position we are advertising. Experience working in a hotel is not essential but ideally, the candidate has worked with event business previously. Experience working within a restaurant is essential.

Job Overview

You will assist the Executive Chef in providing exceptional food quality and presentation to our guests, as well as a clean and safe working environment, and will inspire and train our team to deliver excellence.

Day to day you will be a leader within the kitchen, supporting with the operational duties of running a successful kitchen and brigade. You will be tasked with ensuring our staff safety practices are followed and documented and that a high level of attention is given to this area by all team members working within the kitchen. And you will support to deliver a smooth service so our guests receive an excellent dining experience.

You will have the opportunity to work across multiple food outlets including the Marco Pierre White Steakhouse and Grill, meetings and events, and bar & lounge-style food. And will be working with a range of supportive colleagues and reporting directly to the Executive Head Chef.

You will have the opportunity to attend training and development sessions with the Marco Pierre White Brand and will undertake comprehensive brand training with Hilton. In addition, working with leaf HOSPITALITY will provide access to internal professional development across the group's hotels. You will also be working within a hotel that offers vast meeting and event space hosting a range of celebrations and corporate occasions.

You will take part in the review of the hotel's food offering and will work closely with our Executive Head Chef on new concepts and food offerings. Your voice and opinion will be greatly valued and appreciated within the team. You will be considered a key part of our success.