

## **Job Description**

**Role:** Sous Chef

**Reporting to:** General Manager

### **Who are we?**

Marco Pierre White is an acclaimed chef, restaurateur and TV personality. He has restaurants across the UK under different concepts namely Marco Pierre White Steakhouse Bar & Grill, Marco's New York Italian, Wheeler's of St James's, Mr. White's English Chophouse, Koffmann & Mr. White's, Wheeler's Fish & Chips, Bardolino Pizzeria Bellini & Espresso Bar and Marconi Coffee & Juice Bar.

### **Where are we?**

We are located within the Yew Lodge Hotel in Kegworth which is near East Midlands Airport. We are minutes away from the M1, junction 24 and have Loughborough and Nottingham 15 minutes either side of us. We are part of the Best Western franchise and also boast 113 bedrooms, 17 function rooms, two escape rooms and a health club and spa.

### **Purpose of Role**

We are looking for a confident, outgoing individual who would like to be part of a successful team working within a very busy four-star hotel & spa just off junction 24 of the M1.

The hotel is on the direct 24-hour bus link to the airport from Nottingham, Derby & Leicester so easily accessible on public transport. We have large free parking facilities.

We have a busy Marco Pierre White New York Italian restaurant and busy conference and banqueting, so we offer variety within the role.

As our Sous Chef you will be responsible for contributing to the production of the highest possible food quality.

### **Main Duties**

- Overseeing preparing, cooking and presenting dishes to specification within different sections of the kitchen for the Marco Pierre White Restaurant
- Managing and training any Chef De Parties, Commis chefs and trainees working with you
- Helping the Head Chef to develop new dishes and menus for our conference and banqueting facilities
- Ensuring you and the team have high standards of food hygiene and follow the rules of health and safety
- Monitoring portion and waste control to maintain profit margins

### **What we are looking for**

- Experience as a Sous Chef in a hotel or restaurant kitchen
- An individual truly passionate about food with a proven track record of creating an inspirational dining experience
- Someone who is great at creating and maintaining positive and productive working relationships across the business, communicating effectively in a range of situations
- A Chef who is passionate about engaging, inspiring, and taking ownership for the development of their team
- Someone who enjoys working in a fast-paced environment

### **Benefits:**

- Discounted membership to our spa and leisure facilities
- You will be rewarded with a salary suited to your skills and experience along with our company benefits
- Uniforms and meals on duty will be provided
- 28 days paid annual leave
- Gratuities circa £2000 per annum
- Pension
- Free Parking
- Full time permanent position

Salary guide; £23,000 - £27,000 per annum

To apply: Please email your CV and cover email to [chef@yewlodgehotel.co.uk](mailto:chef@yewlodgehotel.co.uk)