



MIDDLETON HALL RETIREMENT VILLAGE

SOUS CHEF

Exciting opportunity for a Sous Chef to join us on a 40 hour per week contract

- You will work as part of the wider Catering Team - preparing, cooking and presenting high quality cuisine to ensure a first-class, hotel style service is delivered across all areas of our business.
- This is a permanent role, working 40 hours per week on a rota basis – with flexibility to work across a combination of shifts, incorporating weekends

Who are we?

- An employee owned and multi award-winning Retirement Village set in the beautiful parkland and gardens of the Middleton Hall estate
- A group of like-minded individuals, sharing the same core values to support our residents to live their best life

What does being a Sous Chef involve?

- Support the Head Chef in cooking and preparing high quality cuisine whilst creating new menu items and recipes
- Plan & direct food preparation across the kitchen
- Delegate tasks and supervise Commis Chefs & Kitchen Assistants
- Always ensure food quality and excellent standards at all times
- Support all services, company events and restaurant nights
- Responsible for health & safety & food hygiene practices – ensuring the kitchen meets all regulations
- Assist with food stock inventory & ordering – liaising regularly with suppliers
- Comply with all Food Hygiene & Health & Safety policies and regulations - adhering to HACCP - Food Safety, Hygiene, Cleanliness, Health, Storage
- Follow Safe Food Better Business (SFBB) and Care Quality Commission (CQC) guidelines
- Ensure compliance with daily & periodic cleaning schedules and temperature checks
- Support the Catering service to meet service KPI's, objectives and training & development plans



MIDDLETON HALL

RETIREMENT VILLAGE

- Hard work! But you will truly make a difference (and have lots of fun too) in such a rewarding environment

Would I be right for the role?

- Ideally you will possess NVQ Level 2 qualification in a professional cooking/catering field along with having plenty demonstrable experience within a similar role.
- Are you friendly, knowledgeable, patient, yet able to work in a fast paced and deadline driven environment?
- A good communicator, keen to share new ideas with the rest of the team?
- Enthusiastic, ambitious and ready to learn and develop even more skills?
- Able and willing to take on additional responsibilities in the long term?
- Flexible and able to work in a challenging yet hugely rewarding environment?

Just some of the benefits you can expect to receive...

- Competitive Rates of Pay
- Full induction programme and many training & development opportunities
- Use of our Spa & fitness facilities
- Free Parking
- Discounted Food/Drink from our Orangery menu
- 24/7 access to our EAP service

Salary negotiable depending on qualifications and experience.

How do I apply?

- Please download & complete an [application form](#) and return this to us via recruitment@mhrv.co.uk

Due to Covid-19 legislation our vacancies are subject to mandatory vaccination requirements, unless exempt. As part of our pre-employment checks you will be required to provide evidence of completed vaccinations or complete a medical exemption self-certification form.

We are committed to safeguarding and promoting the welfare of our residents. We expect all co-owners and volunteers to share this commitment and an enhanced disclosure & barring service check (DBS) will be sought.