

EXECUTIVE SOUS CHEF

We are now recruiting an experienced Executive Sous Chef to join the kitchen brigade at Corinthia Hotel London. We are seeking an exceptional culinary talent who will combine innovation and creativity in the kitchen with the ability to lead a large team with a clear people focus.

Scope and Purpose

The Executive Sous Chef is responsible for day to day supervision, preparation and service of food, ensuring that the highest standards are maintained at all times to the standards required by the hotel. You will ensure that strict hygiene controls are kept in all kitchen areas and monitor the smooth running of the food operation, including the maintenance and cleaning of the fabric of the kitchen. This role deputises for the Executive Chef in the operation of all kitchen units.

Our extensive food and beverage offering includes:

The Northall: our modern British Restaurant is the showcase of Britain's culinary strengths and delivers outstanding food with the emphasis on seasonality, sustainability and traceability through close relationship with farmers and artisans.

Lobby Lounge: the heart and soul of the Corinthia Hotel London experience, the Lobby Lounge offers an all-day dining menu and a unique Afternoon Tea experience with views to the landscaped Garden Lounge.

Banqueting: we have 8 meeting and events spaces with a capacity ranging from 20 to 200 people. From our Grand Victorian Ballroom to our intimate boardrooms a personalized service is provided to all our guests.

Entry Requirements

We are looking for individuals that understand what it takes to be the best and preferably with proven success in a similar environment. If you are a team player, keen to learn with a desire to excel, and have outstanding interpersonal and communication skills please do apply.

Other skills that will need to be demonstrated include:

- Demonstrable experience as an Executive Sous / Head Chef from within a renowned culinary establishment
- Previous career experience in a mid to senior role in a large hotel, preferably 5*, essential
- Exceptional culinary skills, focusing on seasonality and provenance of ingredients
- Demonstrates excellence in: cost control, food safety, team leadership, coaching and training and allergens

- Creativity and innovation in menu planning and delivery
- Ability to manage and lead a large brigade
- Stock management experience
- Exceptional customer care skills
- Proven leadership skills
- Empathy for your colleagues
- Ability to work under pressure
- Pride and attention to detail in your work

About Corinthia:

Corinthia Hotel London combines contemporary flair with traditional grandeur. Situated in the cultural heart of the capital, the hotel features 294 beautifully appointed bedrooms, including 7 penthouses and 42 suites, with 24-hour flexible check-in/check-out, elegant restaurants and bars and the largest, most breathtaking spa in London.

London's most exciting luxury 5* hotel opened its doors in spring 2011 and offers exceptional opportunities for individuals who are professional craftspeople in their chosen career and we are seeking this pivotal role within our expanding Kitchen team.

Providing individual service with precision and empathy for our guests you will be the heart and soul of this iconic 21st Century Grand Hotel. Our culture is strong, vibrant and distinctive. Our talent development opportunities are excellent and ongoing as our company and brand evolves.

Benefits include:

- 10% bonus earning potential
- Single cover private medical
- 28 paid holidays per annum (including public holidays)
- Complimentary dry cleaning of business attire/uniform
- Extensive employee recognition programs
- Discounted Salon, Spa, Food and Beverage and accommodation rates – in London and across Corinthia Hotels International
- Complimentary meals on duty
- Professional learning and development programs
- Intra & intercompany transfer opportunities
- Contributory pension scheme provided
- Season ticket loan
- Childcare vouchers

Eligibility

In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK or be able to obtain the required eligibility. Documented evidence of eligibility will be required from candidates as part of the recruitment process.