

JUNIOR SOUS CHEF

We are currently seeking a Junior Sous Chef to join our kitchen brigade. As a Junior Sous Chef you will assist and deputise for the Executive Head Chef, Executive Sous Chef and Head Chef to ensure the highest service standards are maintained.

Corinthia Hotel London combines contemporary flair with traditional grandeur. The hotel features 294 beautiful bedrooms, including 36 suites and 7 stunning penthouse suites, 24-hour flexible check-in/check-out, and some of the most interesting and happening food and beverage destinations in London.

We have 8 meeting and events rooms with a total capacity ranging from 20 to 200 people for dinner. From our Grand Victorian Ballroom to our intimate boardrooms a personalised service is provided to all our guests.

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 main kitchen brigade.

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.

Our iconic hotel lies at the heart of the capital. Facing the River Thames, it is within easy walking distance of the Houses of Parliament, Westminster Abbey, Trafalgar Square, the National Gallery and the London Eye. A short stroll will take you to Buckingham Palace, West End theatres, Covent Garden, Piccadilly Circus and the grand shopping thoroughfares of Regent Street and Bond Street.

Scope and Purpose

As a Junior Sous Chef, you will be responsible for the supervision, preparation and service of food within the banqueting kitchen. You will need to ensure that the highest standards are maintained at all times in keeping with a luxury hotel whilst ensuring the brigade maximises their resources. You will also be required to ensure that strict hygiene regulations are adhered to and constantly improved.

Northall Restaurant

Our modern London 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 menu and a unique Afternoon Tea experience with views to the landscaped courtyard.

Skills & Knowledge:

Skills that will need to be demonstrated include:

- Previous experience as a Junior Sous or above from within a 5* establishment
- Exceptional customer care skills
- Proven leadership skills
- Empathy for your colleagues
- Ability to work under pressure
- Pride and attention to detail in your work
- The finest personal presentation
- Distinctive, professional and warm personality
- Confidence & professionalism in dealing with high profile clients

Benefits

- 20 paid holidays per annum (plus bank/public holidays)
- Complimentary dry cleaning of business attire/uniform
- Discounted Salon, Spa, Food and Beverage and accommodation rates – in London and across our the Corinthia Hotel International portfolio
- Complimentary meals on duty
- Professional learning and development programs
- Intra & intercompany transfer opportunities (subject to service & performance)
- Stakeholder pension entitlement
- Season ticket loan

Eligibility

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

To be considered for the Junior Sous Chef role please click ‘apply’ to be directed to our website to complete the online questionnaire. This will take approximately 10 minutes and ensure your details are fully registered with Corinthia Hotel London Recruitment Team.