

SOUS CHEF

We are currently seeking a Sous Chef with extensive experience of hotel kitchen operations and in-room dining service to join our main kitchen brigade. As a Sous Chef you will assist and deputise for the Restaurant Head Chef to ensure the highest service standards are maintained.

Scope and Purpose

As a Sous Chef, you will be responsible for the supervision, preparation and service of food, ensuring 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. As Sous Chef you will manage a large team and ensure the smooth running of the kitchen operation, reporting into the Head Chef and Executive Chef.

Skills & Knowledge:

Other skills that will need to be demonstrated include:

- Previous experience as a Sous Chef or above from within a 5* hotel or fine dining establishment
- Demonstrates exceptional skill and creativity in all aspects of cooking
- Ability to manage and lead a large brigade
- Exceptional culinary skills
- 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
- The finest personal presentation
- Distinctive, professional and warm personality
- Confidence & professionalism in dealing with high profile clients

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

- 28 days paid holidays per annum (inc. bank/public holidays)
- Complimentary dry cleaning of chef 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)
- Contributory pension scheme provided
- 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.