



Nottinghamshire County Cricket Club is looking to recruit a Sous Chef to join the team at Trent Bridge on a permanent basis.

You will have prior experience in a stadium or restaurant setting of considerable repute.

The primary function of the role is to support the production of high-quality menus befitting the diversity of offering required across our fine dining restaurant, matchday hospitality, non-matchday events.

The club will rely on your culinary repertoire to enhance our reputation for producing exceptional food and remaining independent of external operators despite the industry trend.

The successful candidate will be required to work flexibly with significant evening and weekend working

You should have an eye for detail, organisational skills and the requisite force of personality to form excellent working relationships with individuals at all levels.

You will find full details in the Role Profile and Person Specification below.

If you would like to join us at Trent Bridge please send your CV and covering letter, including details of your current salary to:

**The HR Manager
Nottinghamshire County Cricket Club
Trent Bridge
Nottingham NG2 6AG**

**or email the HR Manager at
Recruitment@nottsccc.co.uk**

As we prepare for members and supporters to return to Trent Bridge, we're also on the hunt for casual and freelance chefs at all levels. Should you wish to register your CV for these purposes, please email recruitment@nottsccc.co.uk

Candidates must be eligible to work in the UK

COMMERCIAL DEPARTMENT ROLE PROFILE: SOUS CHEF

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RESPONSIBLE TO: Head Chef

ROLES AND RESPONSIBILITIES

- Prepare and present high-quality food across a stadium hospitality operation delivering regular high-profile events
- Deliver outstanding menus for diverse requirements across corporate boxes, hospitality suites, fine dining restaurant and non-matchday events
- Manage casual staff, providing training and coaching as necessary
- Support all aspects of Health & Safety and Food Hygiene within our kitchens with the support of the wider catering team
- Ensure financial documentation, accountancy processes, purchase orders and stock takes remain accurate and within agreed budgeted levels
- Uphold the work ethic, pride, teamship and exacting standards expected at Trent Bridge

PERSON SPECIFICATION // SOUS CHEF // Department: Commercial

Attributes	Essential	Desirable
Experience	<ul style="list-style-type: none">- Experience in a busy kitchen with exacting standards- Track record of successfully ordering, preparing and serving high quality food-	<ul style="list-style-type: none">- Demonstrable experience in a fine dining kitchen or stadium environment- Experience of managing budgets, stock movement and gross profit margins- Experience of having led and inspired a team of chefs and fostered strong front of house links
Knowledge and Skills	<ul style="list-style-type: none">- Clear understanding of cooking techniques, ingredients, methods and procedures- Ability to work under pressure to immovable deadlines- Ability to organise your own workload and that of those around you	<ul style="list-style-type: none">- Wine pairing knowledge- Passion for understanding trends and seasonal ingredients and a desire to constantly evolve our offer- Knowledge of health and hygiene legislation (HACCP)
Qualifications	<ul style="list-style-type: none">- Intermediate food safety certificate	<ul style="list-style-type: none">- GCSE or equivalent qualification in maths and English- NVQ Level 2 in Catering & Hospitality
Qualities & Attitude	<ul style="list-style-type: none">- Ability to adapt and evolve- Able to handle challenge and adversity- Team player- Highly motivated	