

Sous Chef – here at the EngineRooms, Birchwood Park

Predominantly Monday – Friday (days) – occasional evenings and weekends

We are looking for a talented, enthusiastic Sous Chef for our dedicated catering team at the EngineRooms, Birchwood Park, producing outstanding food using the finest and freshest ingredients.

Here at Birchwood Park, we have a brand ethos of helping businesses to thrive and to do this we are all about embracing personality, individualism, and fun. Forget stuffy business parks and formal hospitality, we create vibrant and welcome spaces for our occupiers and customers to meet, eat, work and play. Home to over 165 companies and 6,000 people, Birchwood Park is no ordinary business park. The EngineRooms is our dedicated event and meeting spaces that can cater from 2 persons to 150, an all-day destination food hall, a 950 membership capacity gym and 3 café outlets we have built a reputation for always delivering more than just a building... it's an exciting opportunity for you to come and make your mark; finding new ways to exceed expectations and deliver consistently high standards of service in beautiful surroundings.

If you are an innovative and creative Chef, passionate about using top quality fresh ingredients, and looking for a role which can offer both work life balance and career development – we want to hear from you!

About the role

- Services: Breakfast, Lunch, Conferencing and on-site Coffee outlets.
- Working within a team of 40 with 6 direct reports and serving 6000 customers on-site.
- Covering for the Head Chef during absences.
- Assisting the Head Chef in creating, ordering, and compiling weekly menus.
- Sharing responsibility with the head chef for daily Health, Safety, and Environmental (HSE) standards.
- Upholding the center of excellence in food and customer service.
- Collaborating with the head chef to manage all kitchen areas and the team, ensuring that standards and service levels are maintained.

About You

- Experience: Candidates should have at least Sous Chef level experience, demonstrating culinary expertise and dedication.
- Creativity: Show an intense passion for cuisine with the ability to innovate, creating remarkable dishes that make a lasting impression on guests.
- Teamwork: Promote a spirit of cooperation, working alongside other chefs and kitchen staff to ensure a distinguished dining experience.
- Adaptability: Adapt to the ever-changing culinary landscape, excelling in high-pressure situations and overcoming obstacles with ease.

- **Passion:** Display a sincere enthusiasm for the hospitality industry and a relentless ambition to improve and polish your culinary abilities.
- **Professionalism:** Maintain a high standard of excellence and professionalism, and always drive the Birchwood Park brand promise of 'Expect More'

About us

We ensure you're rewarded for all your hard work, which is why we offer a comprehensive benefits package which includes but is not limited to:

- Meal provided while on duty
- 28 days holiday inc. bank holidays
- On-going training & development and career pathways
- Financial wellbeing programme and preferred rates on salary finance products
- Staff benefits and discounts package

If this sounds like you – please send your application and CV to: JJones@birchwoodpark.co.uk

Part of the Compass Group; Dine provides tailored food services to 140 clients in the business and industry sector. With over two decades of industry experience, we pride ourselves on offering a personalised approach to our clients, whilst delivering outstanding service. Our passion lies in creating great-tasting menus, promoting sustainability, and proudly working with local suppliers and communities. That's why our menus feature only locally sourced, seasonal, and sustainable ingredients with a target of reaching Climate Zero by 2030.

Our secret ingredient – our people!

If you've got what it takes to join some of the food service industry's best and brightest, we want to hear from you. Chefs, customer assistants, support and office roles: explore our live vacancies today.

As part of Compass you'll help to feed people, fuel progress and forge connections in around 6,000 venues. Join us to grow your career with the industry leader, and get competitive pay, great perks and unrivalled opportunities for learning and development, at one of the UK's biggest businesses.

Compass Group UK&I wants everyone in our business to feel able to be themselves at work and to have an equal opportunity to progress their career. We want to create a culture where we respect and embrace everyone's talents, beliefs, backgrounds, and abilities. Where our colleagues feel valued, can reach their full potential, and thrive – Diversity is Our Strength!