



## EVENTCATERERS

### Sous Chef at the Theatre Royal and Royal Concert Hall, Nottingham (TRCH)

We are seeking an energetic Sous Chef to assist the Head Chef in ensuring that all customers receive a first class food experience. To assist in ensuring all kitchen budgetary requirements as set by the company are met. To adhere to all regulatory Health & Safety and Food Hygiene legislation and promote best practice.

#### THE ROLE

- Assist the head chef to ensure food production is of the highest standard.
- Stand in for the head chef in their absence – ordering food and stock management.
- Produce food for the Restaurant, C&E and the new Yarn bar.
- Work in either the Restaurant or Yarn Kitchen over service as required.
- Assisting the Management in optimizing all revenue streams to maintain sales growth.
- Ensuring compliance with all food hygiene and health and safety legislation and best practice.
- To liaise with the Sales and Hospitality team to plan and deliver customer requirements.
- Assist the Head chef and ensure that all areas are set up for forthcoming events.
- Actively assist in the management of kitchen areas, ensuring stock rotation, cleaning and suitable levels/ranges of stock are in place.
- To ensure all available resources are used to their optimum to ensure a smoothly run and profitable operation.
- To ensure cleaning schedules are adhered to.
- To work in partnership with all other F&B departments to ensure best available resources are available.
- To work closely with the Food & Beverage Management team to deliver food to our customer requirements.
- To undertake any other duties as may from time to time be reasonably requested.

#### ESSENTIAL SKILLS AND COMPETENCIES

- Professional catering qualifications and training within the industry preferably with previous experience within a similar environment.
- A proven track record and strong development through your career will express drive, success and passion for the position.
- A good ability to learn and a drive to progress your career.
- Demonstrate a good knowledge of food.
- Be aware of current industry trends.
- Polished customer service.
- Confidence and energy, with a proactive nature and the ability to take the initiative.
- The ability to operate unsupervised.
- Strong interpersonal skills.
- Ability to stay calm under pressure.
- Ability to work in a team.
- Good organisational skills.

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#### ADDITIONAL NOTES

Due to the nature of the role there will be a requirement to work week-ends and evenings and public holidays.

There will be a requirement to work and travel at other CGC venue's dependent on the TR&CH event schedule.

#### LOCATION

Theatre Royal & Royal Concert Hall  
Theatre Square  
Nottingham, NG1 5ND

#### REPORTING TO

Head Chef at TRCH

**KEY CONTACT – Send your CV to:**

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