

### **Sketchley Grange Hotel & Spa**

**Job Title:** Banqueting Chef  
**Pay:** Competitive salary depending on relevant experience  
**Hours:** Will vary depending on need of the business. 5 days a week, and will involve weekends

Sketchley Grange Hotel is a 4 star country house Spa hotel situated in the heart of Leicestershire with 102 bedrooms, banqueting for 350 and our Garden Bar & Restaurant accommodates 120 covers. The hotel turns over £1 million in food revenue a year.

We are looking for a highly motivated chef who shows passion and flair, and who is able to manage a team, food costs and cook volumes of food. You will be able to self-motivate and keep a calm head under pressure.

You will have the necessary culinary skills to work within a busy kitchen and be responsible for the success and progress of high volume and quality food operation, which includes corporate and private functions and a high level of wedding business

**Key responsibilities of the role include:**

- To oversee the banqueting business of the hotel.
- To assist in managing and achieving key financial targets
- Work with the Head Chef and the kitchen brigade to develop menus
- To ensure 100% compliance with all legislative guidelines and requirements
- Hold relevant Chef Qualifications Minimum L2, L3 Desirable
- To assist in recruiting the best brigade members and develop them to reach potential through regular training.
- Aiming and achieving first class customer reviews,
- Ensuring effective methods of communication both within the kitchen brigade and to the management and FOH teams

**The ideal candidate:**

- Experience in Catering or Luxury Hotel environment
- Good people skills
- Passion about food and customer service
- Superb culinary skills
- Have high standards and be quality driven
- Good organisational & communication skills
- Supervisory experience
- A 'Can do' attitude

To apply, please send your CVs to [headchef@sketchleygrangehotel.co.uk](mailto:headchef@sketchleygrangehotel.co.uk).