

Following the refurbishment of our Drawing Room and Orangery, along with the elevation of our food offering across the village, we are excited to introduce a newly created role within our kitchen team. We are seeking a strong and motivated Senior Sous Chef to support our Head Chef and contribute to the continued growth and success of our culinary operation. This is an excellent opportunity for an ambitious chef to play a key role in a dynamic, evolving environment.

We're a friendly community set within 45 acres of stunning grounds, and we welcome applications from those who share our values and wish to be part of something special - helping our residents live their lives to the full.

**The Opportunity:**

- Permanent contract - 40 hours per week
- Sociable shifts (predominately day & afternoon shifts across a 7-day rota – inc. weekends)
- Competitive salary, depending on experience

**The Role:**

- Act as deputy to the Head Chef, taking full responsibility for the kitchen in their absence
- Lead and oversee food preparation across all services, ensuring the highest standards are maintained at all times in line with Safer Food Better Business procedures and Middleton Halls policies.
- Take overall responsibility for quality control, presentation and consistency of food leaving the kitchen
- Actively seek and respond to feedback from residents and stakeholders to drive continuous improvement
- Ensure the kitchen meets all health & safety regulations & food hygiene practices, adhering to HACCP - Food Safety, Hygiene, Cleanliness, Health, Storage
- Work with Head Chef to identify opportunities for development, investment and operational improvement in the kitchen

Ideally you will possess NVQ Level 3 qualification in a professional catering field along with having plenty demonstrable experience within a similar role. To view the full job description [Click Here](#).

**About our Catering Service:**

Proud to serve home-made food using locally sourced ingredients – providing mouth-watering menus across all our care services  
Cater for all our residents, their families, visitors, friends and Co-owners, supporting our Orangery, Restaurant and other bespoke MHRV events and special celebrations

Work closely with our Hospitality, Front of House and Care Teams.

5-Star food hygiene rating from the Food Standards Agency



**To apply please send us your CV (and covering letter) or download and complete our [application form](#) returning these to [recruitment@mhrv.co.uk](mailto:recruitment@mhrv.co.uk)**

We are committed to safeguarding and promoting the welfare of our residents. We expect all Co-owners and volunteers to share this commitment and an enhanced disclosure & barring service check (DBS) will be sought.