

Chef De Partie

Key Responsibilities:

- Consistently produce high quality dishes inline with the recipes and training provided
- Working across the 3 sections of the restaurant (chef residencies. Wine bar and events)
- Prepping and service for the wine bar, events and chef residencies
- Reporting stock and prep levels to the junior sous or sous chef
- Maintaining a safe and hygienic work environment in accordance to our HACCAP policy
- Understanding our HACCAP policy and have a level 3 management certificate
- Help manage the Kitchen Porter work schedule
- Responsible for the upkeep of the dry store and cold rooms

Requirements

- Able to work comfortably under pressure
- To be able to work in a team environment and keep morale high
- Organised and efficient and happy to multitask
- Energetic with a can do attitude
- Confident and friendly manor in communication
- Confident in using Excel

Experience

- In working to a high standard under pressure
- To have worked as a sous chef previously for at least a year

Personal Attributes

- Professional attitude at work
- Team player and self starter with enthusiastic and positive outlook
- Methodical and organized approach to work with good attention to detail
- Hard working and driven, willing to engage and grow
- Flexible and fun
- Eligible to work and live in the UK