



## **Chef De Partie**

We are on the hunt for a CDP to join our diverse team of Chefs to work across the Carousell Wine Bar, Guest Chef residencies and events.

The focus here is on quality cooking, a regularly changing menu, a happy team and a good work-life balance.

If you have experience working in a busy, high quality restaurant then get in touch!

### **Key Responsibilities:**

- Consistently produce high quality dishes inline with the recipes and training provided
- Prepping and running service for the Guest Chef residencies, Wine bar or Events.
- Able to execute services between all areas of Carousell
- Reporting stock and prep levels to the Junior Sous or Sous Chef
- Understanding our HACCP policy and have at least a level 2 management certificate (you will be offered training if you do not hold this).
- Maintaining a safe and hygienic work environment in accordance to our HACCP policy
- Responsible for the upkeep of the dry store and cold rooms
- Upkeep and organisation of the walk-in fridges and freezers, as well as lowboy section fridges and freezers

### **Requirements**

- Experience as a CDP in a busy, high quality restaurant.
- Able to work comfortably under pressure
- Work well as part of a team
- Being organized and efficient
- Energetic with a can do attitude
- Attention to detail
- Confident and friendly manner in communication
- Basic understanding of excel and word software

### **Personal Attributes**

- Professional attitude at work
- Punctual
- 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
- Passionate about hospitality

**Salary: £32,150**