

WE ARE HIRING
CHEF DE PARTIE/COMMIS CHEF

Job Description

We are looking for a Chef de Partie and a Commis Chef, with a great eye for detail and a strong work ethic.

We are looking for talented people with an enthusiastic and customer focused attitude to join our team.

Essential Criteria

The right candidate will be able to bring a high culinary skill level across multiple sections in the kitchen and a passion for working in the industry to provide high quality food in a restaurant/gastropub setting. The chef de partie must be able to efficiently run their own section in the kitchen.

This role entails:

Working with the Head Chef to execute our menus to the highest level, contributing ideas and dishes.

Consistent delivery of food of exceptional quality.

Working together as a team, bringing a passion and enthusiasm to the role.

Ensure constant compliance with all current food hygiene standards to maintain 5 stars.

The right candidates will be:

Highly organised and have a calmness under pressure, both of which are important to being successful in what is a fast-paced environment.

The correct personal skills to communicate clearly to front of house employees and within the kitchen team.

A keen eye for detail and professionalism for both delivering incredible dishes and also cleaning in line with legislation for all areas.

Basic food hygiene preferred.

Job Types: Full time, permanent

Salary: Negotiable

Additional Pay: Tips

Benefits:

28 days holiday per year

Staff Discount

Birthday Voucher