

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/chef-de-parite/>

Chef de parite

Industry

Hospitality

Description

A Chef de parite is required for one of West Sussex best hotels, located close to Midhurst.

Our client is an award winning hotel who pride themselves on using only the best, local, seasonal produce.

This is a fantastic opportunity for a dedicated chef de partie looking to gain invaluable experience from accomplished Executive Chef.

5 day working week

40 hours with a salary of up to 28,000 plus tips of 150-300 per month. overtime paid as well as some other fantastic benefits which can be discussed on application.

Responsibilities:

- Prepare and cook menu items in accordance with established recipes and quality standards
- Set up and stock stations with all necessary supplies
- Ensure that food is prepared and served in a timely manner
- Follow proper food handling and sanitation procedures
- Assist with catering events as needed
- Collaborate with the kitchen team to ensure smooth operation

Qualifications:

- Previous experience as a line cook or in a similar role preferred
- Knowledge of cooking techniques and food safety regulations
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously
- Strong attention to detail and organizational skills
- Excellent communication and teamwork abilities

Please apply with your cv Below and we will call you to discuss in further detail

Job Types: Full-time, Permanent

Pay: Up to £27,040.00 per year

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Karly@beehappyrecruitment.co.uk

Karly 07564244851

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Job Location

Midhurst

Date posted

August 22, 2025