

Bee Happy Recruitment

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

Chef de Partie Cotswold

Industry

Hospitality

Description

??Bee Happy Recruitment?? are seeking a skilled Chef de Partie to join the team at our luxury client In the Cotswolds. With its relaxed yet delicious dining, nature-inspired rustic interior design and stunning lake views. The Chef de Partie will play a critical role in maintaining the high standards of food quality, consistency, and service that our guests expect. This position offers a unique opportunity to work in a stunning environment, contributing to a refined culinary experience.

Section Management:

- Take full responsibility for the day-to-day management of your designated section (e.g., grill, sauté, pastry).
- Ensure that all dishes leaving your section are prepared and presented to the highest standards, in line with the restaurant's quality and consistency guidelines.
- Maintain an organised, clean, and efficient workspace, ensuring that all food safety and hygiene standards are met.

Food Preparation and Cooking:

- Prepare, cook, and present dishes within your section according to the restaurant's recipes and specifications.
- Assist in the creation of new dishes and menu items under the guidance of the Head Chef and Sous Chef.
- Work efficiently to meet service timelines, ensuring that dishes are delivered to customers promptly.

Collaboration and Communication:

- Work closely with other members of the kitchen team to ensure smooth and efficient kitchen operations.
- Communicate effectively with the Sous Chef and Head Chef about any issues, concerns, or feedback related to your section.
- Collaborate with the front-of-house team to ensure a seamless dining experience for guests.

Stock and Inventory Management:

- Assist in ordering and managing stock for your section, ensuring that supplies are used efficiently and waste is minimized.
- Conduct regular checks of ingredients and supplies, notifying the Sous Chef of any shortages or quality issues.
- Ensure proper storage and labelling of all ingredients and prepared foods.

Training and Development:

- Mentor and support junior kitchen staff, providing guidance and training to help them improve their skills.
- Stay updated on new cooking techniques, trends, and equipment, bringing innovative ideas to the kitchen.
- Participate in regular kitchen meetings and training sessions as required.

Health and Safety:

- Adhere to all food safety, hygiene, and health and safety regulations, ensuring compliance in your section.
- Conduct regular cleaning and maintenance of equipment used in your section to ensure it is in good working condition.
- Ensure that all allergen and dietary requirements are strictly followed when preparing dishes.

Qualifications:

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Beginning of employment

45h

Base Salary

£ 28000 - £ 30000

Date posted

January 28, 2025

- Proven experience as a Chef de Partie or in a similar role within a professional kitchen.
 - Strong culinary skills with proficiency in one or more specific kitchen sections.
 - Understanding of various cooking methods, ingredients, equipment, and procedures.
 - Knowledge of food safety and hygiene regulations.
 - Ability to work efficiently in a fast-paced environment, managing multiple tasks simultaneously.
 - A culinary degree or equivalent certification is preferred but not required.
- Salary 28k-30k per year + tips £300 per month