



Modern Indian, Senior Chef de Partie

Saffrons cuisine is the healthy balance and combination of Indian spices with European flavours and local ingredients.

"The unusual combination of spices used successfully creates an amazing yet healthy dining experience. The result - lighter and healthier dishes, but still with the intense flavours that make Indian cooking so unique. All the taste but none of the cholesterol" - Gallery Magazine.

The Restaurant

The Foundation of our cooking is based on sourcing quality local products. By utilising such products as hand dived scallops, line caught sea bass and local vegetables, we are having products at their peak quality at the right time and reducing food miles which affects the quality of the product as well as the environment.

The cooking methods are inspired from different regions of India; seafood recipes from Goa to richer dishes from Punjabi in the north.

Modern European techniques such as slow cooking, low temperature and sous-vide are used to perfect the blend of spices and quality of the product.

Dishes are presented simply in a modern European way, letting the food 'do-the-talking' rather than masking the food in heavy garnishing and sauces.

The essence is to retain the intensity of flavours but allow for lighter and healthier dishes.

The Candidate

We are looking for an ambitious and enthusiastic individual to help lead and become part of the Saffrons restaurant kitchen team.

Reporting to the Executive Head Chef, duties will include developing and learning new recipes, supervising and delivering the daily preparation and presentation of food, ensuring the kitchen is kept hygienically clean.

Qualifications

Cooking qualifications to NVQ level 3/4 or equivalent and basic food hygiene are essential.

Experience

The ideal candidate will have **3 years** culinary experience within a 4* / 5* Hotel or 3 rosette restaurant to Chef de Partie level, with a good understanding of Modern Indian and European fine dining. An understanding of Ayurvedic principles would be desirable

Skills

1. Good level of spoken and written English
2. Ability to supervise train others effectively
3. Excellent communication skills
4. Ability to work under pressure and excellent time management
5. Highly self motivated and good presentation
6. Good interpersonal manners and works well in a team
7. Adaptable, flexible and ready to learn

Salary

A very competitive salary is offered.

Email your detailed CV and cover letter to recruitment@defrance.co.uk .

For more information about Saffrons please visit our website www.defrance.co.uk .

Please note: Unfortunately due to the large response of applicants, Hotel de France will only contact those candidates who will be invited an interview. Should you not hear from the Hotel de France within 21 days, your application has been unsuccessful and we shall not be pursuing your application any further.
Thank you for your interest in the Hotel de France.

