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| Schedule: | Full time |
| Contract Type: | Permanent – Visa / Work Permit candidates will not be considered for permanent positions. |
| Weekly Hours: | 48 / 5 |
| Start Date: | Immediate |
| Experience: | A minimum of 2 years within a similar size operation. |
| Qualifications: | NVQ level 2/3 is essential, and basic food hygiene (CIEH Level 2) desirable but not essential as training will be given. |

Chef de Partie

Our restaurant is looking for an ambitious and enthusiastic individual to become a part of our kitchen team.

Duties will include developing, implementing, and delivering recipes. Daily preparation of food and ensuring the kitchen is kept hygienically clean.

Our Chef de Partie will have a passion for preparing and cooking great quality food, have a good working knowledge of the principles of HACCP and be able to maintain an excellent standard of food preparation. You will possess excellent time and people management skills, have the ability to supervise and train others. Be able to work under pressure, be highly motivated, adaptable, flexible and ready to learn.

What we offer:

F&B employees get a share of the service charge. Our employees also have access to a generous benefits package, including:

- Meals on Duty if living out and 3 meals a day for live in staff.
- Staff discounts on Hotel accommodation (subject to availability), Food & Beverage and Spa treatments.
- Friends & Family discounts within the hotel.
- Free car parking.
- Training & Development
- Refer a friend reward scheme – if you successfully refer someone.
- Company uniform provided.

After a successful probation we offer free medical insurance and a reduced membership on our exceptional gym facilities.

High quality staff accommodation is available (subject to availability). All rooms are of a high quality, furnished with a double or single bed (subject to availability), wardrobe, bedside cabinets and chest of drawers, windows are fitted with wooden blinds and all have ensuite bathroom facilities. The accommodation also offers a communal kitchen and laundry room.

If the above is of interest, please email your detailed CV and cover letter to recruitment@defrance.co.uk

Please note: Should you not hear from us within 10 days, your application has been unsuccessful and we shall not be pursuing your application any further. Thank you