

Chef de partie

Start date: As soon as possible

Job Type: Full Time

We have an amazing opportunity for a dynamic and friendly cook to join our kitchen team. The candidate will work as part of a team to provide our guests with excellent service preparing foods to the highest standard. We are exceptionally busy every summer and are expecting it to be even more so this year. Experience in a busy setting is absolutely essential. Attention to taste and presentation is an absolute. You will be a capable cook/chef.

Key responsibilities:

- To prepare food to the highest standard
- Deal with guest's requests and respond in an appropriate manner
- Adhere to food safety requirements at all times
- Have excellent food quality focus
- Understanding allergens and where they are found in our dishes
- Trained to a minimum of Level 2 Food Safety

Please send CV along with a cover letter.

Schedule to include:

- Split shifts
- Evenings
- Weekends
- Bank holidays

Own transport essential, to be able to commute to Clovelly