



## **CHEF DE PARTIE – RED LION HOTEL**

We are looking for someone who will share our passion for great food. You will be dedicated to maintaining high standards and motivated to take a pride in your work.

As CDP, you will be supporting the senior chefs by preparing fresh, seasonal and local ingredients for service in the fast pace of our busy kitchen, working alongside a first-class team of talented chefs, creating food that looks and tastes delicious.

The Red Lion Hotel prides itself on using local suppliers whenever possible including our own produce from the Clovelly Court Gardens, and seafood direct from Clovelly fishermen.

### **Key responsibilities:**

- Preparing, cooking and presenting high quality dishes
- Assisting the Head Chef and Sous Chef in creating menu items, recipes and developing dishes
- Preparing meat and fish
- Assisting with the management of health and safety
- Assisting with the management of food hygiene practices
- Monitoring portion and waste control
- Overseeing the maintenance of kitchen and food safety standards

### **Skills and experience:**

- Current food safety certificate
- Genuine love and interest of food
- Minimum 1 years relevant experience
- Ability to work as a team but also independently
- Keeping calm under pressure
- Attention to detail
- Organisation skills
- Communication skills
- Solid understanding of allergens

Job Type: Full time

Schedule to include:

- Split shifts
- Evenings
- Weekends
- Bank holidays

We are offering a competitive rate of pay, based on experience and the possibility of renting a cottage within the Clovelly Estate.