

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/chef-de-partie-2/>

Chef de partie

Industry

Hospitality

Description

Bee Happy Recruitment are seeking a skilled Chef de Partie to join the team at our luxury client in the Bosham .

Salary: £33k per annum based on a 48-hour week

There is a mix of straight and split shifts with this role and live in accommodation is available in the staff house which is a 20/25-minute walk from the hotel. The rate for the accommodation is £390.00 per month which include all bills, internet, and TV Licence.

Responsibilities:

Preparation and Cooking

- Menu Execution: Prepare, cook, and present dishes to the standards set by the head chef or executive chef.
- Cooking Techniques: Utilize advanced culinary techniques and high-quality ingredients to create dishes that meet the fine dining standards.
- Plating and Presentation: Focus on intricate and visually appealing plating, as presentation is a key element in fine dining.

Team Leadership and Collaboration

- Supervising Junior Staff: Oversee the work of commis chefs (junior cooks) and other team members in your station, providing guidance and feedback.
- Training and Development: Assist in the training of junior staff in preparation methods, safety, and presentation.
- Collaborating with Other Stations: Work closely with other CDPs or stations, such as pastry, sauce, and grill, to ensure a seamless service.

Quality Control

- Consistency and Standards: Ensure the quality of dishes is consistently high and adheres to the restaurant's standards, whether in taste, texture, or presentation.
- Food Safety: Follow food safety and hygiene protocols, ensuring all equipment and areas are clean and safe for use.
- Taste Testing: Regularly taste dishes to ensure the quality and consistency of flavors, textures, and overall presentation.

4. Inventory and Stock Management

- Stock Control: Monitor stock levels for your station, ensuring that ingredients are fresh and properly stored.
- Ordering Supplies: Assist the sous chef or head chef in ordering and managing the supplies needed for your station.
- Waste Management: Minimize food waste by accurately measuring portions and using ingredients efficiently.

5. Service

- Timing: Coordinate the timing of dishes during service, ensuring that all elements are ready and delivered to customers in sync.
- Communication: Effectively communicate with front-of-house staff to ensure the kitchen and dining areas are aligned during service, especially when special dietary requests or modifications are made.
- Adaptability: Be prepared for special requests or last-minute changes, ensuring guests receive an excellent dining experience.

6. Health and Safety Compliance

- Health Standards: Ensure your workstation complies with all local health and safety regulations.

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Duration of employment

Permanent

Working Hours

48h

Date posted

April 1, 2025

- Equipment Maintenance: Keep kitchen equipment in proper working order, reporting any malfunctions or issues.