

Bee Happy Recruitment

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

Chef de Partie Petersfield

Industry

Hospitality

Description

Bee Happy Recruitment are working with a beautiful family run, 17th century Inn, serving real ale and local produce in Petersfield who are looking to hire a Chef de partie on a full-time basis.

Previous experience in fine dining or rosette level is essential. Please note due to the location of the pub candidates will need to have their own form of transport.

You will be expected to:

- Assist the Head Chef: Support the Head Chef in managing the kitchen, ensuring all activities run smoothly.
- Oversee kitchen staff: Supervise cooks, line chefs, and other kitchen staff to ensure they are following proper procedures.
- Training and mentoring: Train new staff and continuously coach existing team members to maintain high culinary standards.
- Assist in menu creation: Collaborate with the Head Chef to develop new dishes and refine existing recipes. This includes considering seasonality, ingredient availability, and customer preferences.
- Specials and promotions: Contribute ideas for daily or seasonal specials to increase variety and customer interest.
- Plating and presentation: Ensure that all dishes are plated according to the restaurant's specifications before being served.
- Maintain hygiene standards: Ensure the kitchen adheres to health and safety regulations, including sanitation, cleanliness, and food safety standards.
- Food handling procedures: Oversee proper food handling, storage, and preparation techniques to prevent contamination or foodborne illnesses.
- Equipment maintenance: Ensure that all kitchen equipment is in good working condition and coordinate repairs or maintenance when needed.
- Oversee food orders: Ensure that food orders are prepared in the correct sequence and delivered on time, especially during busy service periods.
- Coordinate with front-of-house: Communicate with servers and the restaurant manager to ensure smooth service and handle any special customer requests or dietary needs.
- Fill in for Head Chef: When the Head Chef is unavailable, the Chef de partie takes full responsibility for the kitchen, overseeing all aspects of operations.
- Decision making: In the Head Chef's absence, make decisions on menu changes, food orders, and staff assignments.
- New dish development: Bring creativity to the kitchen by helping design new, innovative dishes that align with the restaurant's concept.

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Job Location

Petersfield

Base Salary

£ 27000 - £ 32000

Date posted

November 5, 2024