

Bee Happy Recruitment

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

Chef de Partie Petersfield

Industry

Hospitality

Description

Bee Happy Recruitment are proud to be working exclusively with a fantastic Client who are currently seeking a Chef de Partie for a stunning Pub, Nestled in the Hampshire countryside located near Petersfield.

Our client prides themselves on using only the best, local, seasonal produce and are looking to push for rosette accreditation,.

This is a fantastic opportunity for a chef looking to grow and develop with this company.

4 day working week

40 hours with a salary up 33k, plus tips (approx. 6k per annum)

Responsibilities:

- Prepare and cook menu items in accordance with established recipes and quality standards
- Set up and stock stations with all necessary supplies
- Ensure that food is prepared and served in a timely manner
- Follow proper food handling and sanitation procedures
- Assist with catering events as needed
- Collaborate with the kitchen team to ensure smooth operation

Qualifications:

- Previous rosette experience would be advantageous
- Knowledge of cooking techniques and food safety regulations
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously
- Strong attention to detail and organizational skills
- Excellent communication and teamwork abilities

Please apply with your cv Below and we will call you to discuss in further detail

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Job Location

Petersfield

Date posted

April 29, 2024