



CHEF DE PARTIE

POSITION: Chef de Partie

REPORTING TO: Executive Sous Chef / Executive Chef

HOURS: 40 hours per week

DESCRIPTION:

As a Chef de Partie, you will be able to work competently in all sections of the kitchen under the direction of the Sous Chef / Executive Sous Chef / Executive Chef. In order to inspire other more junior chefs, you will also have to demonstrate strong team working and leadership qualities. Your role will involve the preparation and service of food, ensuring that the highest standards are maintained at all times. You will be passionate about working with the finest and freshest ingredients.

MAIN DUTIES & RESPONSIBILITIES

- * Exceptional culinary skills
- * Pastry experience desirable but not essential
- * Ability to work under pressure
- * Excellent attention to detail
- * A high standard of personal presentation
- * Confident and professional approach
- * An excellent command of English
- * Able to work on a shift pattern including weekends and split shifts, flexibility will be required.

INTERESTED IN APPLYING?

Application forms are available from: The Human Resources Department, Lough Erne Resort, Belleek Road Enniskillen, Co. Fermanagh, BT93 7ED.

Tel: +44 (0)28 66345714 or email hr@loughernereresort.com

Closing date for applications will be 29th January 2021.