

CHEF DE PARTIE



As a Chef de Partie you will play an integral part of our Main Kitchen team. You will assist the Sous Chefs in the preparation and service of food, ensuring that the highest standards are maintained at all times in relation to food quality and service. You will be responsible for culinary experiences in for our food and beverage outlets, In-Room Dining and Banqueting Events. In addition, you will be responsible for the supervision and development of the Commis Chef within the department.

We are looking for enthusiastic, motivated Chef de Partie's who we anticipate will have worked in a similar role within the hospitality industry. You will be a team player, have excellent communication skills and attention to detail in order to deliver outstanding quality and service.

Other skills that will need to be demonstrated include:

- Exceptional culinary skills
- Excellent attention to detail
- A high standard of personal presentation
- Ability to work under pressure
- Confident and professional approach

Job Type: Full Time/ Part Time