



Chef de Partie – National Brewery Centre

An exciting opportunity has become available to join the kitchen team at the National Brewery Centre. This opportunity would suit someone who is currently a chef de partie who is looking for a new challenge in their career, an experienced commis or junior CDP looking to take that step up. The business enjoys a steady flow of wedding & banqueting trade as well as corporate & event business, in addition to offering a great pub menu in The Brewery Tap Bar & Restaurant.

Before applying, please understand your role will entail:

- Supporting the Head chef with the day to day operation of the kitchen
- Prepping for the days business
- Ordering & food planning
- Supervising the team of commis chefs
- Help with developing other kitchen members by sharing skills & tips
- Ensure all service standards are maintained
- Deliver a first class service to our customers at all times
- Ensure all legislative paperwork is completed accordingly
- Maintain a high level of cleanliness in the kitchen area at all times
- Foster a culture of cooperation and respect between co-workers
- Ensure the department as a function, delivers the minimum Core Standards as set out by the General Manager & the wider company.
- Carry out instructions as given by Head Chef & General Manager

What we are looking for:

- A strong team player
- Positive individual
- Can do attitude
- Some experience of managing a team
- Work well under pressure
- Able to use own initiative

Hours are agreed on a rota basis with the Head Chef and weekend/evenings are required.

Job Type: Full-time