

# CHEF DE PARTIE

As a Chef de Partie, you will be responsible for supporting the Head Chef and the Management team in the day-to-day running of the kitchen.

Your number-one priority will be making sure that our customers leave happy and want to return!

This is achieved by ensuring that they are receiving the best possible service from you and the team. You'll also play a big part of consistently maintaining high standards of cleanliness and food safety procedures throughout the day.

You must ensure that the kitchen is kept clean and hygienic throughout each shift.

You'll also be supervising, training and supporting the team, dealing with administration, placing and receiving orders, assisting with stock control among other things.

## About you:

- A can-do attitude
- Previous kitchen experience (ideally 2+years)
- Not afraid of hard work
- People person
- Positive person
- Hands on
- Problem solver

## The salary:

£12 per hour

## The role:

- Leading, supporting and motivating the team
- Prioritising tasks, delegating and problem-solving
- Working a variety of shifts across the weekend (this includes weekend and evening work)
- Delivering high standards in all areas: cleanliness, product quality, customer service, maintenance and atmosphere

## The benefits:

- Tips
- Free or discounted food (non-contractual)
- Flexible working
- 30% off duty discount on food and drink