Chef de Partie role- Cotswold House & The Noel Arms

1. Ensure all dishes are prepared using fresh produce, combining contemporary flavours with traditional techniques.  
2. Ensure that the preparation and presentation of the food is of a high standard and complies with food safety regulations.  
3. To support the achievement of budget food gross profit.  
4. To ensure that a high standard of cleanliness is maintained in the Kitchen operation.  
5. To ensure the Company Healthy and safety, food safety and COSHH legislation is adhered to.

Skills/Experience-

Functional skills required including:  
- Knife skills  
- Butchery skills  
- Patisserie skills  
  
The ability to read, write, speak and understand English to at least level B1 on the Common European Framework of Reference for Languages (CEFR) scale.  
  
Experience required: 2+ years experience in Hospitality working within a Kitchen at a CDP level.