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.