

Chef de Partie

We are a busy, award-winning gastro pub located in the village of Curdridge, Hampshire. We are on the hunt for a dedicated Chef de Partie to join our kitchen brigade. The Chef de Partie will assist in supporting the Senior Sous Chef and Executive Chef.

The Pub

We are a dining pub serving locally sourced and seasonal produce. We have recently invested in a brand-new kitchen, tripling the size of it with brand new equipment. Our main kit is the Jospo oven which we use to cook most dishes. We have also built an outdoor dining area with its own kitchen and wood-fired pizza oven, so from time to time you will have to oversee this too.

The Perks

As a Chef de Partie you can look forward to the following:

- Salary dependant on experience
- Share of excellent gratuities
- 20% off food and drink across two sites
- Great development opportunities under a fantastic Executive Chef
- To be part of a growing business

The Person

The successful Chef de Partie will have the following:

- At least one year's experience as a Chef de Partie
- Good kitchen and hygiene skills / knowledge
- A 'can-do' attitude with a willingness to develop new kitchen skills
- Ability to run your own section of the kitchen – larder / pastry
- Compliance to company policies
- Ability to work well with your team members
- A consistently high standard of dish preparation and presentation, assisting the Executive Chef when required