

Job Title: Chef De Partie
Pay: £20,000 (Temporary live-in available)
Hours: 5 days a week, and will involve weekends (part time if at college)

Sketchley Grange Hotel is a 4 star country house Spa hotel Situated in the heart of Leicestershire with 102 Bedrooms. Banqueting for 350, Garden restaurant accommodating 120 covers, Bistro bar.

We are looking for a highly motivated and dedicated full time **Chef de Partie** who shows passion and flair and who is striving to build their career in the hospitality industry. We are looking for a self-starter with a passion for cooking with a great work ethic and high standards.

You will work alongside a team of chefs and will be responsible for managing a section within the kitchen.

Key responsibilities of the role include;

- To ensure that all dishes are prepared and cooked according to the specific restaurant standards
- To work alongside a team of chefs to ensure that all Restaurant/Function/Bar service hours are covered.
- To support and train the commis chef within the brigade.
- To ensure a high Level of cleanliness is maintained within the kitchen
- To ensure 100% compliance with all legislative guidelines and requirements in connection with food hygiene and health and safety
- Must have a minimum L2 Professional Chef Qualification.

The ideal candidate:

- Experience in Catering or Luxury Hotel environment
- Good people skills
- Passion about food and customer service
- Superb culinary skills
- Have high standards and be quality driven
- Good organisational & communication skills
- Able to work on your own and be a great team player
- A 'Can do' attitude

Hours of work will vary depending on the need of the business, 5 days out of 7 and will involve weekends.

Interested: Please send your CV to operations@sketchleygrangehotel.co.uk

Due to the expected high volume of applicants we regret that we cannot provide individual feedback to each applicant and that only short-listed candidates will be contacted directly.