

Senior Chef de Partie

A Fantastic opportunity has arisen to work at Bovey Castle Luxury Hotel. Set in majestic surroundings including a championship Golf course, Bovey Castle offers the chance to work with an exceptional team and develop a 5 star career.

As Senior Chef de Partie you will be expected to manage sections as requested and to be passionate about quality food, fresh ingredients and delivering outstanding menus.

The ideal candidate will have significant experience as a chef, preferably as a senior chef de partie or as a high performing chef de partie. You will be self motivated and also have the desire to deliver fantastic product and service.

In return you will receive an annual salary of up to £18k pro rata depending on experience as well as other fantastic benefits including shared service charge, gratuities, free use of facilities including Championship Golf course, meals whilst on duty and huge discounted rates for friends and family.

To apply for this position please email your CV and a covering letter to sirvin@boveycastle.com.





JOB DESCRIPTION

Job Title: Senior Chef de Partie

Hotel: Bovey Castle

Department: Kitchen

Responsible to: Executive Chef

Scope and Purpose: To consistently achieve the service and product delivery standards for the department with a high degree of customer care and service at all times.

KEY RESPONSIBILITIES

1. To report for duty in good time, clean and tidy and wearing the correct outfit.
2. To strive to anticipate customer needs wherever possible and react to these to enhance customer satisfaction.
3. To provide all customers with a professional, helpful and friendly service at all times. To promote an attitude of caring and co-operation from all staff.
4. To treat all internal and external customers in a polite and courteous manner at all times. To give full co-operation to any customer requiring assistance in a prompt, caring and helpful manner. To be flexible in assisting around different areas of the hotel in response to business and customer needs and carry out reasonable requests.

5. To perform all tasks to a consistent standard as detailed within the Department and to operate within Hotel Key Standards.
6. To attend daily / weekly briefing sessions and hotel / departmental meetings when required.
7. To take responsibility for own personal development by attending training sessions and meetings when required and to operate in line with the training or information received.
8. To achieve action points arising out of appraisal and job chats.
9. To demonstrate a pride in workplace and a high level of commitment.
10. To assist the Executive Chef in maintaining regular and effective communication within the team and attend hotel meetings when required.
11. To report all maintenance requirements and hazards in the work place to the Executive Chef or Maintenance team
12. To comply with statutory and legal requirements for fire, health and safety, hygiene, licensing and employment.
13. To adhere to hotel rules at all times.

Main Duties

1. To be aware of and strictly adhere to hygiene and food safety standards as laid down by the company and legal requirements
2. To aid preparation of food to the hotels standards as directed by Executive Chef.
3. Ensure that all foods are stored correctly and temperature and delivery checks are carried out to a required standard
4. To adhere to all company procedures on health and safety and hygiene including maintaining cleanliness of work areas at all times
5. To adhere to knife drill and equipment procedures
6. To lead a section and assist in the training of the other chefs and kitchen team.