



CHEF DE PARTIE

JOB BRIEF

CHEF DE PARTIE



HIGHLY COMPETITIVE REMUNERATION

ARE YOU A SUPERB CHEF DE PARTIE
WITH REAL AMBITION?

- Outstanding remuneration depending on experience
- Additional reward based on your performance
- Excellent work-life balance through flexible hours
- Free meals on shift and 30% discount at other times
- Training and development to build your career
- Real opportunity to progress within a young business
- State of art kitchen and equipment (e.g. Rational oven, Induction plate)
- Holiday and sick pay enhanced with service

We need an ambitious CHEF DE PARTIE with previous experience with fresh food to help us establish our remarkable new fresh food destination.

Opening this October in the Regency heart of Cheltenham will be a remarkable new destination coffee house called THE FIND. Reinterpreting the welcoming essence of the original English coffee house, THE FIND will produce an incredible selection of authentic, locally-sourced food, all attentively prepared in a state of the art kitchen - and served in wonderfully eclectic surrounding that give classic Regency elegance and comfort an entertaining modern twist. We will also serve the very finest artisan coffees and teas.

To realise our extraordinary vision we are seeking an ambitious CHEF DE PARTIE who can help us build the business and ensure it will surprise and delight our audience of discerning customers - many of whom are eagerly anticipating our launch. We will consider both highly experienced candidates with well-proven sourcing, culinary and people skills, as well as less experienced candidates with the drive and potential to step up to this essential supportive role. **If, having read the job description, you would like to apply for this position, please submit your details and CV via the recruitment page on our website. We look forward to hearing from you.**

THE FIND, 20 REGENT STREET, CHELTENHAM, GL50 1HE
thefind.co.uk

CHEF DE PARTIE



PROFILE:

We are looking for someone who...

Has CdP or demi-CdP experience and can combine excellent technical skills with real passion for providing superb food and service. Is comfortable working as part of a team while being able to assume lead responsibility when required.

Can work to the highest standards in a time-pressured environment and is a good communicator with a pleasant and approachable personality.

KEY ROLES AND RESPONSIBILITIES:

The Chef de Partie will...

At times be responsible for some kitchen operations, ensuring that excellent food is consistently delivered – even under pressure

Work alongside the Head Chef and Sous Chef to help develop the menu, create delicious food, and continually look for ways to improve the customer experience

Help develop and motivate junior team members

Be responsible for helping manage food wastage

Ensure the highest standards of food hygiene are maintained.

Next Steps

If this sounds like you then please send your cv and a few words about yourself., please contact DAVID ORME email david@thefind.co.uk

To apply, please submit your details and CV via thefind.co.uk recruitment page.