

**Job Title: Chef de Partie**

Location: Outskirts of Evesham

Type of Employment: Full-Time, Flexible Hours

Join the Cotswold Kitchen Team!

Nestled between Evesham and Cheltenham, the Cotswold Kitchen offers a bespoke culinary experience. Our 120-cover restaurant, The Cotswold Kitchen serves hearty breakfasts, and soul-filled lunches, and features an outdoor bar and entertainment space perfect for events. We're all about creating unforgettable moments that celebrate good food and great company in the heart of the Cotswolds.

Job Description:

Are you ready to bring your culinary skills to a dynamic team and take charge of your section? We're looking for an enthusiastic Chef de Partie to join our kitchen brigade. Your role will be key in maintaining high standards of food preparation and presentation, while ensuring smooth running of your section.

Key Responsibilities:

- **Section Management:** Take ownership of running and managing a designated section in the kitchen.
- **Culinary Skills:** Prepare and present high-quality dishes in line with our menus and standards.
- **Preparation and Service:** Ensure all prep is completed in a timely manner, contributing to seamless service.
- **Team Collaboration:** Work closely with the wider kitchen team to ensure smooth operations.
- **Hygiene and Safety:** Uphold impeccable cleanliness and safety standards, adhering to all health and safety regulations.
- **Stock Management:** Monitor stock levels in your section and communicate needs efficiently.
- **Innovation and Input:** Contribute ideas for new dishes and seasonal menus.

Qualifications and Skills:

- **Experience:** At least 2 years working in a busy kitchen environment.
- **Technical Proficiency:** Strong knowledge of different sections, with a focus on quality and consistency.
- **Communication:** Effective communication skills to work well with the team and front-of-house.
- **Time Management:** Ability to work efficiently and manage time under pressure.

- **Enthusiasm:** A passion for food and creating a memorable dining experience.
- **Reliability:** Punctual, dependable, and proactive.

Benefits:

- **Competitive Salary**
- **Uniform and Meals:** Provided on shift.
- **Staff Discounts:** 50% discount for staff, plus a 10% friends and family discount.
- **Tips:** Shared tips, paid monthly.
- **Birthday Off:** Enjoy a paid day off on your birthday.
- **Professional Development:** Opportunities for training and career growth.

Working Hours:

Flexibility is essential, with shifts that may include evenings, weekends, and holidays. Average weekly hours: approximately 45.

How to Apply:

If you're passionate about food and ready to showcase your skills as a Chef de Partie, send your CV and cover letter detailing your experience to hello@cotswold.catering.

Join The Cotswold Kitchen team and be part of crafting top-notch dining experiences at our cosy Cotswold restaurant.