

Sketchley Grange Hotel & Spa

Job Title: Chef de Partie
Pay: Competitive salary depending on relevant experience
Hours: Will vary depending on need of the business. 5 days a week, and will involve weekends

Sketchley Grange Hotel is a 4 star country house Spa hotel situated in the heart of Leicestershire with 102 bedrooms, banqueting for 350 and our Garden Bar & Restaurant accommodates 120 covers. The hotel turns over £1 million in food revenue a year.

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

To apply, please send your CVs to headchef@sketchleygrangehotel.co.uk or hr@sketchleygrangehotel.co.uk