

SKETCHLEY GRANGE

HOTEL & SPA

Sketchley Grange Hotel & Spa is a 4-star country house hotel situated in the heart of Leicestershire with 102 bedrooms, currently looking to recruit the following position:

CHEF DE PARTIE

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, 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.

Responsibilities

- 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 (L3 desirable but not essential).

The Ideal Candidate should:

- Have proven experience in catering or a luxury hotel environment
- Have excellent people skills
- Be passionate about food and customer service
- Have superb culinary skills, high standards and be quality driven
- Have good organisational & communication skills
- Be able to work individually and also be a great team player
- Possess a 'can do' attitude

Shifts

Work will be 5 days out of 7, will involve weekends and hours will vary depending on the need of the business.

Competitive salary is dependent on experience.

To apply please send your CV to headchef@sketchleygrangehotel.co.uk or hr@sketchleygarangehotel.co.uk