



HIGHCLERE CASTLE

Job Title: Chef de Partie

Salary: £25,000.00- 27,500 per annum

Working Hours: Full-time, in busy Easter & July/August months. Weekends and public holidays frequently worked.

Location: Newbury RG20 9RN: reliably commute or plan to relocate before starting work (preferred)

Expected Start Date: ASAP

Highclere Castle is looking for an enthusiastic Chef de Partie to join our busy kitchen team. We produce a variety of food types from delicious afternoon teas for Castle visitors to fine dining for special events and the Carnarvon family & friends. This is a fantastic opportunity for someone wanting to enhance their training for a career on the way to being an executive Chef.

Duties and Responsibilities:

- Able to handle a section on a busy service with a good understanding of Pastry
- High standards of food hygiene
- Assisting with the smooth running of the kitchen production areas
- Assisting in food preparation as per company's food safety policy
- Maintain the kitchen work areas in accordance with HACCP regulations
- Reporting any faulty equipment to the Head Chef
- Complying with Company Food Safety, Health & Safety policy
- Attending company training programmes when required
- Excellent communication skills
- Be able to work effectively as part of a team

Requirements:

- Driving license
- Eligible to work full-time in the UK
- Live out

Skills and Attributes:

- Knowledge of the hospitality industry
- Holding a 706/1 706/2 or NVQ equivalent
- Having a 'can do' attitude
- Possessing a high standard of personal hygiene and appearance
- Highly motivated and focused
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COVID-19 Considerations:

As a hospitality business, Highclere Enterprises LLP is taking best practice precautions to COVID-19.

To apply for this position, please send your CV to pa@highclerecastle.co.uk.