



Job Role: Chef de Partie

Employer: Epicure Pub Co

Location: The Stag at Offchurch

Salary: From £27,500-£30,000 depending on experience

Job Type: Full-Time

Epicure is a growing, family run company. We are looking for an enthusiastic Chef de Partie looking for progression to join our award winning team at The Stag at Offchurch. This is an unmissable opportunity for the right individual looking to further their career in the hospitality industry. We're a high end gastro pub serving Anglo-French cuisine, therefore the ideal candidates will have fresh food experience. The successful candidate will have a passion and flair for food, will be a quick and enthusiastic learner and will become a strong and lively member of our thriving team.

What we offer;

- A competitive salary, plus cash tips.
- 48 hour working week/ Four split shifts, one half day.
- 28 days paid holiday.
- Further training and development is given through our HR team.
- A chance of career progression between our three sites.
- Company pension scheme.
- Discounted/ free meals.

What skills are needed to fulfil this role?

You'll need to have a lot of stamina, be able to learn on your feet and be passionate about food, cooking in a high-pressure kitchen is hard work, but highly rewarding.

- Ability to work as a team but also work independently.
- A flair with ingredients.
- Ability to work to deadlines.
- Good communication skills.
- Keeping calm under pressure.
- Attention to detail.
- Good organisational skills.

Weekly tasks;

- Basic and advanced food preparation and cooking.
- Taking responsibility for a section ensuring it is fully always stocked and kept clean.
- Measuring ingredients and following company recipes and specs.
- Monitor portion control and wastage.
- Provide a daily handover and prep list for the chef in your absence.
- Help with deliveries, stock rotation and organisation.
- Understand company allergen procedures and know where to find information.
- Keeping food preparation and storage areas, fridges and sections clean and tidy.
- Sanitise food preparation areas regularly.
- Manage the company health and safety folder so it is kept up to date.
- Adhere to health and safety and food safety standards and policies.
- Complete company training.
- Always maintain good personal hygiene.
- Maintaining relationships with all staff, front and back of house, ensuring that everyone is treated with respect.
- Have a good relationship with the FOH staff.

Apply now for the chance to join our epic team!