

CHEF DE PARTIE JOB DESCRIPTION

Grantown East
Highland Heritage and Cultural Center
Grantown-On-Spey
PH26 3AD
+44 (0)1479 816 262
info@grantowneast.com
www.grantowneast.com

Grantown East Ltd is looking for a Chef de Partie to work with our Kitchen team. Working under the guidance of our experienced Head Chef, this is an excellent opportunity to improve your skills and learn from a team committed to training and developing people.

Responsibilities

- Able to stand in and work alongside our Head Chef to create a unique restaurant experience in our train carriage open kitchen restaurant.
- Perform daily task to ensure food and drink is always prepared to a high standard
- Diligently observe all food handling and health and safety procedures
- Maintain a high standard of cleaning and hygiene in the restaurant
- Handle customer enquiries professionally
- Build a knowledge of all food and drink available and be able to help and advise customers
- Work as part of a team delivering a high level of customer services
- Provide support and encouragement to all restaurant team members

We ask that you have excellent hygiene practice and that you have the passion and the drive to succeed.

Hourly Rate Negotiable upon experience

Shared accommodation available.