



# PEAK EDGE HOTEL

## RED LION RESTAURANT

### Chef de Partie

#### Salary and Benefits

- **Competitive salary based on experience**
- **Paid overtime & covers bonus**
- Provided uniform and Birkenstock footwear
- Meals on Duty
- Pension Scheme
- Staff Discounts
- Free parking
- Excellent opportunities for progression within the group
- Brigade of support and kitchen staff

Privately owned, award winning **THE PEAK EDGE HOTEL**, is our 4-star, luxury boutique hotel nestled on the edge of Derbyshire's Peak District National Park located 10 minutes' drive from Chesterfield Town Center and its sister hotel Casa.

We are seeking a highly motivated **Chef de Partie** to join a strong and dynamic team at our award-winning 2 AA Rosette restaurant.

You must be positive and driven with a pro-active attitude. It is vital that you are friendly, approachable, and a real team player whilst also being a strong leader who can be relied upon to be professional and organised. Ideally you will be experienced in banqueting for large events. A strong work ethic is vital.

#### The Role

Experienced Chef de Parties or strong Demi Chef de Parties applying for this role should have strong fresh food backgrounds but be keen to continue learning. The ability to cope with a busy kitchen serving high numbers of covers during the busiest times is essential.

Prepare and present high-quality food

- Keep all working areas clean and tidy and ensure no cross contamination
- Prepare all mis-en-place for all relevant menus
- Assist in positive outcomes from guests queries in a timely and efficient manner
- Ensure food and produce is of a good quality and stored correctly
- Assist other departments wherever necessary and maintain good working relationships
- Assist Head Chef/Sous Chef in the training of all staff in compliance of company procedures
- Report maintenance, hygiene and hazard issues
- Comply with hotel security, fire regulations and all health and safety and food safety legislation
- Be environmentally aware
- Responsible for stock control; ensuring that stock levels are in line with Company requirements and to control food stocks each month in co-operation with Executive Chef.
- Liaise with the Conference & Banqueting and Sales on menus.
- To ensure that due diligence documentation, rotas and other working papers are efficiently completed within company guidelines
- Fully aware of all requirements of health and safety in the kitchen

- To put ideas forward and ensure a high standard across all food sectors within the kitchen.
- Able to operate all sections of the kitchen

If you are looking for a role where you can thrive in a friendly environment with a fantastic work/life balance, doing what you love, then this really is an opportunity not to be missed.