

# **Chef de Partie**

Based near Launceston

**Salary:** Up to £14.5k pa depending on experience. 3 month probation period

**Working hours:** 5 days out of 7 on a rota. Approximately 40.00 hours

**Reports to:** Head Chef and Chef / Owner

This position is with a reputable Public House and Restaurant. This establishment serves bar menu and evening restaurant menu so ideally you will have restaurant experience.

The restaurant menu is modern, using locally sourced produce. All food is prepared in the kitchen with no dishes bought in.

## **Duties:**

- You will work under the supervision of the Head Chef though you may be required to cover lunch service on your own or under the supervision of the Chef/Owner.
- Prepare and produce to consistently high standard both the bar and restaurant menus.
- Take responsibility for starters and desserts as required and this may involve supervision of a Commis Chef.

Ideally you will have a current Food Safety Certificate; if you do not then you will be required to gain this.

Due to the location of this establishment own transport is essential.

This position will include evenings and weekends and will include at least two split shifts per week but the owner will accommodate straight shifts where possible.

Please call 01579 370488 / 07747 022148 or email CV to [angela@asrecruiting.co.uk](mailto:angela@asrecruiting.co.uk)