



Chef de Partie

We are looking for talented chefs to join our newest restaurant opening.

A brand new restaurant at the centre of our kitchen garden, provided with fresh, home-grown ingredients daily, creating dishes that focus on fresh and authentic flavours.

You will be working directly with the head chef to create a true plot to plate dining experience, reminiscent of our history as a working estate.

Key Skills

- Proactive and self-motivated
- Passion for home-grown produce and local suppliers

Key responsibilities

- Assist in the smooth running of the operation by carrying out specific duties as requested by management
- Take responsibility for managing the kitchen in the senior Chef on duty's absence
- Actively promote new food specials and recommend new dishes to the Head Chef
- To maintain stock level requirements
- Comply with ordering procedure when asked to take food orders
- Check stock deliveries against original orders, and ensure stock is stored at the correct temperatures and areas of storage
- Ensure stock is rotated in compliance with procedures
- Comply with all of the specifications for all food preparation, production and service.
- Assist in keeping wastage to a minimum
- Ensure Kitchen equipment is in good working order and used correctly
- Assist with food stocktaking as requested
- Assist in gross profit requirements
- Comply and help control portion specifications
- Ensure all Health and Safety, hygiene and fire regulations are adhered to.

Why work for us?

- We are a family run business
- 25% discount across estate
- Career development opportunities in abundance
- Flexible working hours
- Bring your dog to work
- Fresh estate grown meal provided every day

Type of Position: Full Time

Salary: £22,000

Apply now by sending your CV to glasshouse.manager@wynyardhall.co.uk