

Herriots Hotel with Rhubarb Restaurant

Job Description – Chef De Partie

What will my position be?	Chef De Partie
Who will I report to?	Head Chef & Sous Chef
Hours of Work:	Full Time - Split over 5 days (Hours roughly 40-45 per week)
Salary:	£23,000 - £24,500.00

About Herriots Hotel & Rhubarb Restaurant?

Finalist in the White Rose Small Hotel of the Year, and Regional Wedding venue of the Year, this unit is passionate about what it does, and values its team. Tripadvisor rated #1 hotel in Skipton.

Located in Skipton, North Yorkshire on the edge of the town, this operation has a 40-cover restaurant with bar, function suite for 100 and 25 bedrooms with an additional 5 in our Herriots House located next door to the hotel. Maintaining a minimum of 80% occupancy, a busy function trade and steady restaurant and bar clientele, this enthusiastic and capable team require someone with drive, enthusiasm, and a solid work ethic to join them. The restaurant and bar are both delightful and comfortable.

Herriots House is our new addition, a stunning detached Victorian house located next to the hotel with 5 bedrooms sleeping 16 guests, 6 bathrooms, private courtyard, and hot tub, great for private hire for family get togethers or group parties.

Our restaurant, Rhubarb serves fresh home-cooked food, regional, and traditional with a twist.

As a member of the trip advisor "Hall of Fame" the hotel has been recognised for over 8 years for the quality of its food, drink, and service and not least the team looking after them.

What are we looking for?

We are looking for a Chef-de-Partie to join our team in creating memorable meals for our restaurant's guests. You will be responsible for a specific section of the kitchen, preparing high-quality food that meets the Head Chef's standards and ensuring that your station is sanitary and well-stocked.

To be successful as a Chef-de-Partie, you should be someone who can keep a level head when working under pressure. The ideal candidate will be an excellent team player, willing to go the extra mile in pursuit of great food and exceptional service. Some shifts might involve covering the breakfast service.

Responsibilities include:

This is a fresh food, customer focused environment. You will need strong interpersonal and problem-solving skills, and work as part of a team focused on consistently achieving high standards to meet customers' expectations. You will also demonstrate.

- Team player approach
- Passionate about food and presentation
- To work flexibly (various shift patterns available)
- Preparing, cooking, and presenting high quality dishes within the specialty section
- Assisting with the management of health and safety
- Assisting with the management of food hygiene practices
- Monitoring portion and waste control
- Overseeing the maintenance of kitchen and food safety standards
- Enthusiasm to develop your own skills and knowledge plus those around you

You will have:

Must be proactive and a positive attitude

Good communication

Minimum NVQ Level 2 catering qualification

A passion for delivering excellent food and standards

The flexibility to respond quickly and positively to a range of work situations.

Previous experience of working in a busy kitchen and working with other to be part of a winning team

What benefits will I receive?

Your benefits will include a competitive rate of pay, holiday entitlement, company Pension Scheme, and uniform provided.

Friends and family accommodation rates and discount on food and drinks.