

The White Horse – Chester Racecourse

Job Title:	Chef de Partie
Reports to:	Head Chef
The Company:	Chester Race Company LTD
The Division:	The White Horse
Working pattern:	Full Time - 5 days out of 7, inc evenings & weekends
Salary:	Competitive

Main Duties to include:

- Directly involved with all aspects of food preparation and food storage
- Achieve order of service to a very high standard
- Work closely with kitchen management, learning about the working practices within all sections of the kitchen
- Preparation of food as detailed within service operating procedures
- Communication with sous chef/head chef regarding personal development, appraisals and long term objectives
- Be aware of and operate within all legislation that is relevant to the job ensuring all legal requirements are met including licensing, health & safety at work, COSHH, environmental health, fire precautions etc.

Essential skills/experience:

- Must have proven experience of working within a busy kitchen
- Must display a keen interest in all aspects of the kitchen function
- Well presented
- Good communication skills
- Team player
- Able to work on own initiative / Ability to work to deadlines
- Eye for detail
- Produce work of high quality
- Food Hygiene Certificate

Other Information – If you're interested in this role then please send your current CV and available start date via indeed

If you require any further information regarding this role; please contact The White Horse directly on: **01244 304650**