

The 4* family owned Westport Plaza & Castlecourt Hotel Resort is currently recruiting for the role of Chef de Partie for fulltime permanent position.

Candidate Requirements:

- Always working on behalf of guests and working with other team members to exceed guest expectations.
- Be able to perform under pressure in a high volume fast paced environment.
- Responsible for maintaining high levels of quality, service, presentation and cleanliness.
- Responsible for all aspects of food preparation and service.
- Responsible for ensuring the highest quality standards in the kitchen whilst following orders.
- Take direction from Head Chef to assist in the monitoring of food quality and hygiene standards.
- Be self-motivated and creative and be committed to quality in presentation of food
- Have a thorough understanding of and commitment to HACCP and kitchen hygiene

Skills:

HACCP, QUALIFIED, EXPERIENCE

In return we offer our team:

- Competitive salary
- Excellent career progression opportunities within the Westport Hotel Group
- In-house training provided by qualified professionals
- Employee Assistance Programme and Wellbeing Supports
- Free leisure centre membership
- Staff and family discounts
- Employee Recognition Awards
- Free meals on duty
- Bike to Work Scheme