

boatfolk BARS

Job Description: Chef de Partie

Location	The Deck, Penarth Marina, Penarth
Salary	Competitive
Job type	Permanent, Full Time Role (40 hours average per week)

About us:

As part of the boatfolk ltd. group, we share a passion for boating and getting more people having fun afloat or around water. That is why, boatfolk bars are all based around beautiful marina views. We are a fast-growing group, with many opportunities and possibilities for you to progress within the business.

About You:

As chef de partie, you will have fine attention to detail and great time management ensuring that everything is under control in the kitchen, at all times. You will have previous experience working in fast paced environments and have knowledge of customer experience and day-to-day kitchen operations. As a successful candidate, you will have exceptional time management skills and be always a few steps ahead with kitchen preparation. Ultimately, customer dining experience will be at the forefront of your mind and you will ensure to deliver best quality dishes every time.

Your Role:

To prepare delicious meals for our customers by studying recipes, setting up menus and preparing high-quality dishes. You will be able to delegate tasks to kitchen staff to ensure meals are prepared in a timely manner. Also, you should be familiar with sanitation regulations. Advanced cooking techniques and non-traditional ingredients. Ultimately, you'll prepare and deliver a complete menu that delights our guests.

Responsibilities:

- Setting up and maintaining the kitchen with cooking utensils and equipment such as: knives, pans, plates/bowls, kitchen scales
- Studying current and upcoming recipes and gathering all necessary ingredients
- Be time efficient: delivering quality dishes in a timely manner

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- Supervise and delegate tasks to kitchen staff
- Communicating with FOH staff about daily specials and offers
- Ensuring appealing plate presentation
- Monitor food stock and place orders
- Keep track of food freshness and discard out-of-date items
- Ensure compliance with all health and safety regulations within the kitchen area
- Ability to remain calm under pressure during busy periods whilst undertaking various tasks
- Knowledge of cooking techniques and recipes
- Excellent time management

To apply: In the first instance please send your CV to recruitment@boatfolkbars.co.uk

Applications deadline: TBC

Interviews: TBC