



Join the boatfolk crew

Chef de Partie, boatfolk Bars

About us

Haslar Marina, set in the stunning Solent, is part of the boatfolk group, a collection of marinas across the UK. The marina features two distinct dining experiences – 'The Creek', a year-round, homely restaurant ideal for relaxed and celebratory dining alike, and 'The Lightship', a seasonal venue with a vibrant, luxury atmosphere with stunning, uninterrupted views over the waters of Portsmouth Harbour. Our commitment to local, sustainable cuisine and a diverse dining experience is central to our ethos.

Our values

Our values inform our decisions and guide our behaviours, reflecting how our business operates in the communities we are part of. They are our promises to ourselves, to our customers and to each other and they

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| Location | Haslar Marina, Gosport |
| Contract | Seasonal |
| Working hours | Minimum 30 hours per-week |
| Salary | £13 per hour |

are expected of everyone across our business, regardless of the position they hold.

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| DETAIL | We focus on doing things right for our customers. |
| EXPERIENCE | Going beyond good service to put customers at the centre of all we do. |
| CARE | We care about each other, our customers and the environment. |
| COMMUNITY | We actively create inclusive places to bring people together. |
| CHALLENGE | Be fearless, give it a go! |

About the role

As Chef de Partie, you will have fine attention to detail, ensuring that dishes are prepared quickly and to a high standard, every time. You will have previous experience working in fast paced environments and have knowledge of customer experience and day-to-day kitchen operations, including EHO regulations and allergy awareness. You will have exceptional time management skills and be always a few steps ahead with kitchen preparation.

You will be able to prepare delicious meals for our customers by studying recipes, setting up menus and ensuring the kitchen is prepared for service. You will be able to multi-task and aid other team members when needed, as well as offering new ideas to help develop the menu and ways of working.

You will be interested in advanced cooking techniques as well as non-traditional ingredients and have the desire to grow and develop in your role.

Key responsibilities

- Prepare and deliver restaurants food menus.
- Ensure that the kitchen including yourself, operates in a timely and efficient manner, meeting our quality standards.
- Work with senior team to ensure prep-levels are sufficient for current and future service times.
- Resourcefully solve any issues that arise and seize control of any problematic situation.
- Comply with and EHO regulations and safety standards.
- Accuracy and speed in handling emergency situations and providing solutions.
- Work with team to help manage and control in-house stock to achieve set GP's.
- Set up the kitchen with various cooking utensils and equipment.
- Be well trained in allergens and know allergens within our menu.

Skills & Qualifications

- Proven experience as a Chef de Partie or similar role in a reputable kitchen, showcasing a strong understanding of diverse cuisines.
- Ability to contribute innovative ideas to menu development and a passion for staying updated on industry trends.
- Excellent organisational and time-management skills to ensure efficient kitchen operations.
- Clear and effective communication skills to liaise with team members and other departments.
- Flexibility to work in a dynamic, fast-paced environment, and the ability to handle high-pressure situations.
- A collaborative and team-oriented approach, fostering a positive working atmosphere.

Working Hours and Environment

The role involves working as part of a team in a dynamic, fast-paced environment. The seasonal contract includes offer of hours between May 9th – until the end of the summer season. An end date will be discussed and confirmed with you closer to the end of this period, unless otherwise informed, with the possibility of the role developing in to a permanent, zero hours contract.

Benefits

- Share of tips.
- Staff discount at all boatfolk. Bars, restaurants, and hotels.
- 29 days full-time equivalent annual leave.

- Discounts on berthing and boat sales.
- Contributory pension scheme.
- Opportunity for long-term career development within the boatfolk network.
- Ability to take part in social events and boating activities.
- Friendly and dynamic team working environment.
- Free car parking.

To apply please send your CV to lauren@boatfolkbars.co.uk and jamief@boatfolk.co.uk along with a cover letter, highlighting your experience working in a fast-paced environment and your understanding of local customer needs.