



Join the boatfolk crew

Seasonal Chef de Partie, boatfolk Bars

Location Portland Marina, Dorset
Contract Seasonal
Salary Up to £16 per hour DOE
Application deadline 26/05/2024

About us

Portland Marina, set on the stunning Jurassic Coast, is part of the boatfolk group, a collection of marinas across the UK. The marina features two distinct dining experiences – 'The Kitchen', a year-round homely cafe/restaurant, and 'Salt', a seasonal venue with a vibrant, festival-like atmosphere. 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 are expected of everyone across our business, regardless of the position they hold.

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 Seasonal 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. 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. 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.

Key responsibilities

- Prepare, develop and design restaurants food menus.
- Produce high quality plates both design and taste perspectives.
- Ensure that the kitchen including yourself, operates in a timely and efficient manner, meeting our quality standards.
- Where necessary, fill in for the head chef in planning and directing food preparation and kitchen operations.
- Resourcefully solve any issues that arise and seize control of any problematic situation .
- Manage and train kitchen staff establish working schedule and assess staffs performance .
- Order supplies to stock inventory appropriately .
- Comply with and enforce EHO regulations and safety standards.
- Accuracy and speed in handling emergency situations and providing solutions .
- Manage and control in-house stock to achieve set GP's.
- Set up the kitchen with various cooking utensils and equipment.
- Modify recipes to meet customers' needs and requests (e.g., removing salt or dairy).
- 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 will provide a minimum of 30 hours per week until the end of the summer season.

Benefits

- Share of tips.
- Staff discount at all boatfolk. Bars, restaurants, and hotels.
- 29 days full-time equivalent annual leave, including bank holidays.
- Range of employee wellbeing benefits including a Health Cash Plan, Cycle to Work scheme, Employee Assistance Programme and Life Insurance.
- Discounts on berthing and boat sales.
- Contributory pension scheme.
- 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 paulc@boatfolkbars.co.uk along with a cover letter, highlighting your experience working in a fast-paced environment and your understanding of local customer needs.