



Chef de Partie

Job Summary

Bearwood Lakes is a Private Members Golf Club, which offers first class service to it's members and their guests. We are recruiting for a Full Time Chef de Partie to join our kitchen team.

The ideal candidate will have the following;

- a passion for fresh food
- an eye for detail
- good communication skills
- be able to work well under pressure
- be a real team player

The candidate must be willing to work flexible hours including weekends, early mornings, late evenings and bank holidays. Hours are 40 hours per week on a rota basis normally spread over 5 days.

Due to the location there is no public transport therefore own transport is required. To apply, please send your CV and covering letter to Laurent Guyon, Executive Head Chef. l.guyon@bearwoodlakes.co.uk

Benefits

Benefits include:

- Staff uniform
- Staff discounts
- Staff meals whilst on duty
- Excellent working environment
- Training and development
- Opportunities for career progression

Job Type: Full-time