



Chef de Partie

Bearwood Lakes is a Private Members Golf Club, which offers a first-class service to its members and invited guests. We are looking for a **full-time Chef de Partie** to join the team on a permanent 40-hour week contract. Working on a 7-day rota with hours spread over 5 days. Including early mornings, late evenings, weekends and bank holidays

Duties will include:

- Working with the team to ensure prep is done and ready for service
- Working across various sections of the kitchen and maintaining excellent communication to keep up with orders during service
- Maintaining high standards of quality and cleanliness whilst adhering to safety systems
- Working with front of house to ensure customer satisfaction
- Assisting in the day to day running of the kitchen

The ideal candidate will have the following qualities:

- A passion for food and fresh produce
- Someone with attention to detail and who takes pride in their work
- The ability to work well under pressure
- Be a real team player with excellent communication skills
- Minimum NVQ 2 and ideally NVQ 3

Benefits include:

- Salary £25-27k plus share of service charge of c. £3k per annum
- Staff training
- Uniform
- Staff discounts
- Free meal & refreshments whilst on duty
- Excellent working environment
- Cycle to Work scheme

Due to the location of the club, there is no public transport. Therefore, your own transport will be required.

Candidates must be eligible to work in the UK.

Please email Theresa with your CV hr@bearwoodlakes.co.uk highlighting which position you are applying for.