

# Chef De Partie VACANCY

## Fixed Term 3 month role.

Carnoustie Golf Links, the world's toughest test of golf and host to the 147th Open has a temporary vacancy for a Chef De Partie to join this award winning team to help strengthen our kitchen brigade throughout the Winter season.

The menu is based on the use of the Angus region's seasonal ingredients bringing together the best of the land and sea which is available 7 days a week (operational hours varies by season) in a 80-seat restaurant and bar on the first floor and a stylish club house.

### Role/ Responsibilities

#### Operational

- o Working closely with the Head Chef to deliver a consistent food offering whilst learning and developing new skills
- o Preparing food and running a section during meal service times
- o Playing an essential role in a team that will put the Restaurant on the local food map, whilst adding to the course's already brilliant facilities
- o Ensure high standards of cleanliness and presentation are maintained in all back of house catering areas
- o Ensuring compliance with food hygiene and health and safety legislation at all times
- o Undertake operational duties as required to support the business

#### Essential Skills and Behaviours

- o Great cooking skills with proven higher end experience
- o Passionate about what the job
- o The ability to delegate
- o Be a great team player
- o 14 - 19 Catering Diploma
- o NVQ / SVQ Level 2 Professional Cookery
- o Proof of trade experience and on-the-job learning supported by 2 referees

#### Desirable Skills

- o CIEH Food Safety Level 2
- o First Aid at Work Qualification
- o Knowledge of food costs and the impact on profit margins