



Chef de Partie

We have transformed the Mitre Hotel into glamorous restaurants, cocktail bars, enchanting river terrace and orangery, a quirky library and elegantly styled the bedrooms.

As business is growing, we are looking for chefs at Chef de Partie level to come and join our busy, energetic fast paced kitchens.

Our chefs;

- Ensure that all stocks are kept under optimum conditions.
- Ensure that all mise-en-place is always freshly prepared and on time.
- Ensure that all dishes are being prepared to the correct recipe and to the correct quantity.
- Take pride in producing beautifully elegant dishes to the highest standards possible
- Ensure that all dishes reach the hot plate or passe correctly garnished, the correct portion and size, presented on the prescribed serving dish in the prescribed manner.
- Ensure that his/ her section is kept clean and tidy at all times.
- Ensure that junior cooks and trainees receive the right training and optimum guidance.
- Ensure that any anticipated shortages are communicated promptly to the Sous Chef or Head chef.
- Attend training courses and seminars as and when required.
- Strive to study in preparation for future advancement
- Ensure that all company rules and regulations relating to Hygiene, Health and Safety are being strictly adhered to and recorded correctly.

You will;

- Have a passion for offering standards of excellence to our guests
- Have a thirst for knowledge, self-development and attention to detail
- Have bags of energy, a passion for life and the desire to be the best.
- Have the desire to work in a fast paced and energetic workplace
- Be looking for career progression through our training and support
- Have an underlying knowledge and a real passion for food
- Be able to demonstrate stock control & management with outstanding attention to detail
- Have experience in a similar role and are hungry to learn

We offer;

- An amazing opportunity of joining a brand-new opening & being part of a very exciting new adventure
- An excellent starting salary with tronc
- Fun and a professional work environment
- Team meals on shift
- Opportunity to grow and develop
- Supplier trips and visits
- Flexibility to move within the Group
- 28 days' holiday

So, if this inspires you and you would like to be a part of our team on this exciting new adventure, we would love to hear from you!

Contact us with your CV on team@mitrehamptoncourt.co.uk