



Pastry Demi Chef De Partie

Closing Date: 25/06/2021

Description:

A fantastic opportunity has arisen for a Pastry Demi Chef de Partie at the five-service Lowry Hotel - Manchester's Iconic Hotel.

You will be working within the pastry section and reporting directly to the Head Pastry Chef. The role involves assisting the team in preparing and baking any food on a daily basis according to business requirements and maintaining the bakery standards. You will also be responsible for the smooth running of your section in the absence of the Chef de Partie.

The ideal candidate will have achieved NVQ Level 2 and working toward NVQ Level 3 or equivalent in food prep. Experience in a similar role and working in a busy kitchen environment is essential with a drive and enthusiasm to learn.

Responsibilities:

If you are eager to gain experience and development in a busy, quality kitchen then this role is for you. In return for your hard work and commitment to learning, you will be rewarded not only financially but also through the sharing of knowledge from top chefs.

Flexibility in this role is essential as the hours of work are on a shift basis including weekends, early & late shift.

Benefits:

Great benefits available and career progression within the brand

In return for your commitment to delivering five star service and standards, we offer excellent training and development opportunities in addition to other benefits such as hotel discounts, uniforms and meals on duty.

Details:

Rate of Pay: Competitive

Working Hours: TBC

Contract Type: Permanent, Full Time

If you're interested in this role, please contact:

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