



Chef de Partie

Closing Date: 14/08/2021

Description:

We are currently looking for Chef de Partie to join our talented team.

Deckers Group are proud owners of exciting places in the North West including The Royal Toby Hotel, Cenetta Ristorante and The Rhyddings Suite Function Venue. Alongside the retail estate are The Deckers Group wholesale drinks and ancillary products.

As a family run business, our philosophy is to invest in the people who make our businesses special.

Responsibilities:

The Royal Toby Restaurant are currently recruiting for an experienced Chef who is passionate about food and hospitality, can produce high quality dishes and is a genuine team player.

Working within a busy team, you will have demonstrated experience in a busy kitchen including all aspects of food preparation & food safety.

You'll have excellent product knowledge and the ability to work effectively in a busy commercial kitchen while maintaining the highest standards of food hygiene and safety.

Ideally you will have a commercial cookery qualification (City & Guilds or similar) and experience in a similar role within a high-quality restaurant environment.

Hours for this role are varied and include weekends and evenings.

Deckers Hospitality Group is a family run hospitality business established for over 25 years running a successful wholesale business and own and operate The Royal Toby Hotel which is one of the most popular hotels in the area, boasting 53 bedrooms, 2 excellent unique restaurants and conference & banqueting facilities. Deckers also provide all their own meat products via their own dedicated butchery.

Benefits:

Great career progression

Details:

Rate of Pay: Competitive

Working Hours: TBC

Contract Type: Full Time, Permanent

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

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