



CHEF DE PARTIE

The Marcliffe Hotel & Spa, one of Scotland's finest luxury and elegant five-star Scottish country retreats has a new and exciting opportunity for a Chef de Partie to join the family friendly exclusive hotel.

With its warm ambiance and picturesque setting on the outskirts of the historic city of Aberdeen. The Marcliffe hosts 40 bedrooms, function suites ranging from 350 to smaller, private dining and a fine dining restaurant. The hotel offers vast opportunities for clientele to enjoy some of Scotland's finest local delicacies in addition to activities such as world-renowned golfing, fishing and famous whisky trails.

The Role

Working in a fast paced and busy kitchen environment and reporting directly to the Head Chef, the Chef de Partie will be responsible for using the highest quality food and finest, freshest ingredients for the preparation and production of foods and recipes for the restaurant and functions.

Required Skills and Experience:

- Have previous experience as a Demi Chef de Partie or Chef de Partie in a busy, 5 star, fine dining environment.
- Have a good level of food knowledge and an understanding of modern food preparation.
- Committed to delivering first class service.
- A can-do attitude, hands on approach and the ability to work well under pressure.
- Good organisational skills and the ability to multitask.
- Excellent communication and the ability to work well with others.
- Be able to take directive from the Head and Sous Chefs, ensuring that a high level of food safety is maintained, assisting in the running of a section and taking ownership of a section of the kitchen when needed.

The Person

The Chef de Partie will have extensive knowledge and experience of food preparation; a variety of cooking methods, menu items and a good awareness of commodities used to ensure a consistently high level of food service as expected in a 5-star hotel restaurant.

The Chef de Partie is required to work 48 hours per week, including weekends, 4 days on 3 days off (12 hour shifts).

Salary & Benefits

- £24,000.00-£28,000.00 per annum depending on experience
- Company pension
- Employee discount
- On-site parking
- Weekend availability
- Tips

All candidates must have the right to unrestricted employment in the UK and hold a valid National Insurance Number and UK bank account. Your information will never be shared with any third parties and will only be used for the purpose it is intended.