

Chef De Partie

Location: Tichborne, Alresford, Hampshire

Transport: There are no public transport links to Tichborne village, so access to your own transport is essential

Salary: Negotiable, based on experience

Hours: Full time

Experience: Previous experience in a similar role

About Us

Situated in the beautiful countryside village of Tichborne, just 10 minutes from Winchester, The Tichborne Arms is a truly special pub. Our brand new kitchen serves two indoor pub dining areas, beautifully landscaped gardens and two outdoor terraces. Fresh produce is at the heart of everything we do, sourced locally and from our very own kitchen garden. Wholesome, hearty, rustic fare, served in beautiful surroundings by a fun and friendly team to ensure our guests have a truly special experience every visit... in a nutshell that's what we're all about. Our chefs are key to ensuring that experience for our guests.

Who are we looking for?

Someone with a passion for ingredients-led cooking who gets a real kick out of customer satisfaction. An interest in fire and grill cooking, smoking, foraging and tending a kitchen garden would be advantageous, as would a flair for presentation in a rustic style. Ultimately though, we are interested in your personality and potential – not just your previous experience. You must be able to keep calm under pressure when we are busy and be proactive at quieter times. Being a good communicator is key - it's not easy doing what we do, but we are a close-knit team here and will always conduct ourselves as such. Good, positive communication is key to being the best we can be.

Responsibilities

- Always be clean, tidy and well presented with freshly laundered uniform and aprons
- Be responsible for your section including keeping all equipment clean and checking it works properly, reporting damage and breakages
- Make sure all food is stored in a correct fashion, covered and correctly labelled
- Ensure fridges are kept clean and sanitised inside and out, paying particular attention to seals and handles
- Prep the correct level of food for service, paying particular attention to the prevention of over preparation and food wastage
- Cook dishes according to recipe specs
- Present and serve food in a timely manner to recipe specs
- Help create new dishes for the menu
- Supervise KPs and Kitchen Assistants and train them on simple tasks
- Record daily hygiene, safety and other essential tasks using Trail app on the site iPad
- Ensure food in the walk in is kept rotated, is in date and is sectioned so there is no cross contamination.

- Keep walk-in fridge clean and tidy, either by delegation and supervision or completing task yourself
- Keep track of ingredients, prepare list for ordering for Sous/Head chef
- Ensure your section is set up and assist in setting up other sections as required
- Get food to the pass in a timely manner, to a high standard and to the specs required
- Assist in stocktakes and understand GPs
- Assist in close down of the kitchen, sweeping, mopping, deck scrubbing, disposing of rubbish, cleaning and sanitising work surfaces, doors, seals and handles
- Maintain a positive attitude and work as part of the team, but equally be prepared to work on your own initiative when required

Pay and Perks

We like to treat others how we want to be treated. As part of the Tichborne Arms team, you are offered the following in return for all your hard work:

- A genuine and happy place to work in with a great atmosphere
- Competitive rate of pay, plus substantial tronc share based on hours worked
- Job security
- Balanced working week with 2 days off in a row most weeks
- Up to 50% off food and drink
- Fresh and wholesome meals provided whilst on duty
- 28 days holiday per year
- Working in a like-minded team who share your passion for high quality, creative and fresh food & drinks and providing outstanding hospitality
- An opportunity to grow and develop your career