

THE ROYAL BEACON HOTEL

The Royal Beacon Hotel is based in Exmouth with a spectacular views over the Jurassic Coast! The hotel consists of over 52 bedrooms forming different individual styles and views, along with our Restaurant, The Lounge Bar, along with perfect events spaces which accommodates meetings, weddings and events.

The hotel is part of The Richardson Hotel Group which is a established hotel group operating additional hotels in Torquay, Falmouth & Exmouth. Following business expansion, we are now looking to recruit hospitality individuals to be part of our ongoing journey in continuing the development of our hotel business.

If you are a hospitality individually and are looking for a new challenge and would like to be part of an exciting journey within the business and for yourself then we would like to hear from you.

WORKING WITH US

As part of our exciting recruitment program we are looking to recruit a Chef De Partie on a full time flexible basis working to the needs of the business generally on a split shift basis. The position involves late nights and weekends and also due to the nature of the business will be required to work during peak seasonal holidays.

You will ideally have worked within a 4 Star Hotel or Restaurant at fine dining level in a similar position within the kitchen. This a fantastic opportunity for a talented individual to join our hotel in assisting us to achieve our goals set out in relation to offering a excellent food quality to our valued guests. You will be part of a challenging department in achieving high standard of cuisine, creating the ultimate customer experience within our busy and vibrant hotel.

MAIN DUTIES & RESPONSIBILITIES

- Demonstrate a passion to deliver fantastic food every time.
- Must have a no-compromise attitude to food safety and kitchen cleanliness.
- You will show a willingness to learn new skills, and be an active team player with excellent communication skills.
- Be willing to learn from experienced chefs.
- Follow set company SOPs to deliver consistent food offerings throughout all our outlets.
- Be flexible in areas in which you are required to work.
- Be punctual and respectful.
- Be capable of running a section.
- Be an active hands-on Chef de Partie/Kitchen Supervisor, or an excellent demi chef de partie looking to take a step up.
- Working alongside your Head Chef you will be able to demonstrate your creativity and ability by helping to design and deliver new dishes for our menus and daily specials.
- Demonstrate great planning and organisational skills, necessary to maintain effective controls with regard to both GP and labour.

CHEF DE PARTIE

Job Types: Full-time & Split shifts
Salary: £12.50/£13.50 per hour
Expected hours: 30 - 45 per week

Benefits:

- Discounted or free food
- Employee discount
- Referral programme

Schedule:

- Day shift
- Monday to Friday
- Overtime
- Weekend availability

Experience:

- Catering: 1 year (preferred)
- Cooking: 1 year (preferred)
- Kitchen experience: 1 year (preferred)

CONTACT

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Head of Group Operations

Email CV & Cover Letter:
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