

CHEF DE PARTIE

The Feathers Hotel in Woodstock is looking to recruit for the position of Chef de Partie. The Feathers is a 3 star Town house hotel in the centre of Woodstock with a 2 rosette fine dining restaurant and a Bistro for relaxed dining.

As the Chef de Partie you will report directly to the Head Chef & Sous Chef. You will be responsible for preparing and presenting the food. The ideal applicant will preferably have experience of working in a busy kitchen environment. They may have a catering qualification, though relevant experience will be also be considered and/or training offered, if required. They will be able to demonstrate an enthusiasm for the cooking and the preparation of food, creativity for menu planning and be able to work well as part of a team

You'll be required to work 5 days out of 7 including weekends. Staff accommodation may be available. Salary Negotiable.

If you're willing to learn, work conscientiously and are committed to high standards send us your CV to chef@feathers.co.uk