



Chef de Partie required @ The Wheatsheaf

A picturesque pub restaurant located in Kent has a role available for a Chef de Partie to join the team

Role:

A country pub that offers restaurant style dining for lunch and dinner is currently seeking a CDP who can join our growing team in the kitchen. Our Head Chef is seeking a hardworking CDP to help prepare dishes using fresh produce for the regularly changing menus. Someone with a good work ethic and willing to learn would fit in well in this progressive role.

The Wheatsheaf serves innovative modern British cuisine, utilising the finest seasonal ingredients that Britain has to offer, as well as growing some of our own in the garden.

Experience working with fresh locally sourced ingredients and a can do attitude are needed.

The ideal candidate will have had previous experience within a similar establishment and feel passionately about working with fresh seasonal produce. You will be involved in stock control, ordering, training the junior chefs and running a section.

- Salary package of £24,000-£26,000 depending on experience
- Great progressional opportunities as the business expands

If you are a chef looking for a new challenge then this is definitely the role for you - please forward your details to info@wheatsheafboughbeech.co.uk or call 01732 700100