

Chef de Partie

About Great Northern Hotel

In the very heart of the vibrant King's Cross area, we provide a welcome and stylish escape, a place to meet, eat, drink, play, sleep and rest from your journey. A luxurious and well-connected base to make the most of London and beyond.

Our restaurant, bars, lounge and meeting facilities are in tune with the ebb and flow of our location. Throughout the day we provide a vibrant and contemporary space to meet friends or colleagues, perfect for the pre or post trip refuel, that business lunch or afternoon tea. As afternoon turns to evening, we become a go-to destination for pre-theatre supper, catch up cocktails with friends or that date night dinner in town.

Would you like to get an awesome job and be a key player in creating and launching an exciting new food concept? GNH is hiring a full time CHEF DE PARTIE to work from Monday to Sunday (2 days off) We are waiting for you so join us and you will get a £500 joining bonus!

What's in it for you:

Industry leading competitive salary, career investment and plenty of perks ...

- Free meals whilst on shift
- Uniform and dry cleaning for uniform provided
- Casual Contract
- 28 days holiday including bank holidays
- Season ticket loan after 6 months
- Birthday paid day off
- "Refer a friend" program
- Employee Recognition Programme
- Tailormade training program to develop your talent and help you grow
- Basic/Statutory Pension Scheme with The People's Pension
- Employee Assistance Program specialised for Hospitality workers.

- 30% discount F&B
- Regular team building activities and outings
- Monthly staff afternoon tea

Main Responsibilities:

- Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
- Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Coordinates daily tasks with the Sous Chef.
- Responsible to supervise junior chefs or commis.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Full awareness of all menu items, their recipes, methods of production and presentation standards.
- Follows good preservation standards for the proper handling of all food products at the right temperature.
- Operate and maintain all department equipment and reporting of malfunctioning.
- Ensure effective communication between staff by maintaining a secure and friendly working environment.
- Establishing and maintaining effective inter-departmental working relationships.
- Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
- Personally responsible for hygiene, safety and correct use of equipment and utensils.

- Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.
- Checks periodically expiry dates and proper storage of food items in the section.
- Consults daily with Sous Chef and Executive chef on the daily requirements, functions and also about any last-minute events.
- Guides and trains the subordinates on a daily basis to ensure high motivation and economical working environment.
- Daily feedback collection and reporting of issues as they arise.
- Assess quality control and adhere to hotels service standards.

Requirements:

- A high standard of spoken and written English.
- Flexible working hours subject to the demands of the business.
- Able to work under pressure.
- Excellent culinary catering talent.

In line with the Asylum and Immigration Act 1996, we do require all applicants to have the eligibility to live and work in the United Kingdom. Documentation will be required at interview stage