



Job Description

Chef de Partie Apprenticeship

Working with us

At Red Mist Leisure we want to deliver the best for our customers and continually exceed their expectations. We strive to be market leaders and achieving this is dependent on the quality of our products, services and our team. We firmly believe in local, fresh and seasonal produce and we take great pride in our food and service. We recognise that customers have a choice where they spend their dining income, but by offering consistently great dining experiences, we will thereby retain and expand our customer base through the strength of our reputation and become first choice in our customer's eyes.

We are offering the opportunity for a Chef de Partie Apprentice to join our team. Supporting the Head Chef and Sous Chef you will effectively run the cold section of the kitchen ensuring a high standard of food is served at all times, achieving all operational and commercial targets.

In return we will support you to achieve your level 3 qualification, attending Farnborough College one day per week, from September 2018. It is an opportunity for someone that is passionate about quality food, a strong team player and ambitious in working hard to progress and achieve.

Your role

- To ensure we deliver a high standard of food at all times ensuring all dishes are served at the correct portion size, quality and temperature and enforcing strict ticket times on service
- In the Sous Chef's absence be able to assist the Head Chef.
- To ensure that all Health and Safety legislation and guidelines are implemented, adhered to and reviewed regularly, in respect of kitchen production, employees, machinery, equipment and hygiene.
- To maintain exceptional standards of cleanliness around all areas of the kitchen
- To ensure when ordering on behalf of the Company, the most competitive price is obtained and you comply with our purchasing guidelines and agreed supplier range
- To minimise wastage through good management and not over preparing produce.
- To ensure stock holding and rotation is implemented.
- To achieve exceptional customer satisfaction results with regards to food
- To maintain all company health and safety policies and procedures
- To ensure all company property is properly respected, used and looked after to reduce maintenance or replacement costs.
- To work at other sites at Red Mist if required.

What we are looking for

- Passion for food. It is essential to understand and be passionate about great food. We want our menus to express real enthusiasm and passion for the ingredients and food
- Totally customer focused. We must always strive to exceed their expectations

- Honest, dedicated and hard working
- You must be a fun and enthusiastic person, with a good sense of humour, who enjoys work and the interaction with staff members and customers
- To have ambition and drive and the want to develop yourself
- To be flexible and adaptable at all times, setting this example to the rest of the kitchen team.
- The ability to create and maintain consistently great food always.
- You will need the ability, patience and skills to develop all staff as required in the kitchen

Our support to you

- Support, training and development to improve your competency and skills in the role and to aid towards progression opportunities in the future
- Competitive salary
- Targeted bonus scheme
- Monthly & annual 'Shining Star' nominations and awards
- 25% discount on food and drink in all Red Mist Leisure pubs for up to 4 people
- Access to Perkbox, offering staff discounts on high street brands
- Be part of our charity days and events
- Guaranteed Christmas day off
- 4% Pension contribution
- Gym discount with Anytime Fitness
- Refer a friend scheme

How to apply

To apply for the role, please contact us at jobs@redmistleisure.co.uk