



Cedar Court Hotels

YORKSHIRE

Chef de Partie – Full-time Leeds/Bradford

This is an exciting opportunity for an enthusiastic and talented person to join our professional brigade.

Your responsibilities will include:

- Deputising in the absence of the Senior Chefs
- The production of food to the highest standard
- Training, developing and motivating the team
- Ensuring health, safety and hygiene standards and regulations are achieved and enforced
- Supporting the Sous Chef and Head Chef in day to day operations
- Stock control and ordering

Ideally you will be an experienced Chef de Partie looking for your next rewarding challenge.

With a proven career history, preferably in hotels with industry standard qualifications, you will be passionate about food, demonstrate flair in your food production and possess a keen eye for detail. You will be highly motivated, have the ability to motivate and stay calm under pressure.

The Cedar Court Hotel, Leeds/Bradford boasts a very busy operation, with banqueting for up to 800, a busy restaurant, and popular lounge and room service menu.

See www.cedarcourthotels.co.uk

In return we are offering:

- Competative salary
- Excellent career development & training
- Free parking
- Free meals on duty
- 28 days paid annual holiday, enhanced with service

Only those people eligible to live and work in the UK need apply.

Applications to be emailed to allisonp@cedarcourtbradford.co.uk