

THE ARNAGE RESTAURANT

Harrison Spinks is a family business with a focus on quality, innovation, and sustainability. We're not your average business, but if you're willing to work hard, get stuck in and have some fun along the way, then we'd love to welcome you to our team.

We are looking for a talented, enthusiastic, and creative Chef De Partie to join our dedicated kitchen team in our new business venture, The Arnage Restaurant, an unforgettable dining experience like no other.

The successful candidate will have a passion for food and want to create a great reputation of the food we serve by assisting our kitchen team with exemplary food preparation and culinary activities in a busy kitchen while maintaining high business standards.

5 days over 7, 40 hours per week. Involves weekend & evening working

Duties include

- Create dishes for the Head/Sous Chef to critique and taste with the possibility of these dishes being added to the menu
- Assist the sous chef to supervise kitchen staff's activities in the absence of the Head Chef and ensure smooth running of the kitchen and service.
- Keeping standards of food safety, H&S and COSHH - undertake regular training and demonstrate ability to recognise areas for further personal/professional improvement and development.
- Helping the Head Chef to ensure all kitchens have everything required to get and maintain a 5 Star EHO Status
- Have Knowledge on Natasha's Law 2021 , and all Government Guidelines regarding all food Allergens and ensure these are followed at all times

About you

As an experienced Chef De Partie you will possess excellent and innovative culinary and presentation skills with the ability to demonstrate creativity, flair and consistency while working to high standards.

You will have the ability to identify and resolve problems efficiently as a quick thinker, flexible and dynamic.

As an experienced leader you will be resilient, can multitask and have the drive to lead their team to success in a high paced service.

Benefits Include

- Additional Tips
- Competitive Salary
- Incremental holiday allowance based on service
- Training & development opportunities
- Colleague Discount
- Free Parking

- Life Assurance
- Company events

Essential attributes:

- Hungry - a manageable and sustainable commitment in doing a job well and going above and beyond when it is truly required.
- Smart - asks good questions, listens to what others are saying and stays engaged in conversations intently.
- Humility - shares credit, emphasises team over self, and defines success collectively rather than individually.