



Chef de Partie

Job Description:

Duties include preparation of complex regional Indian curry dishes, training and supervising junior Chefs, purchasing & dealing with suppliers, stock control, quality checks, health & hygiene compliance and HACCP protocols, monitoring food safety & temperatures, maintaining cleanliness and good order of equipment and work areas, cost analysis and review, preparing reports and schedules, and performing key duties as assigned.

- Position: Indian Cuisine Chef de Partie
- Employer: Indian/Fusion, Bar/Lounge Grill
- Salary : Wage dependant on experience
- Location: Leicester
- Working days / hours: 39 to 48 hours within a 5 to 6 day week
- Benefits & Entitlements: 28 days paid holiday (pro rata), income boosting incentives, employer's workplace pension, meals on duty etc and more
- Prospects: Salary review; promotion, recognition and reward for outstanding performance and commitment