



FLOORS CASTLE

WE ARE HIRING

CHEF DE PARTIE

APPLY NOW

www.floorscastle.com/estate/jobs/





FLOORS CASTLE

JOB DESCRIPTION

JOB TITLE: Chef de Partie

DEPARTMENT: Operations

REPORTING TO: Head & Sous Chef

HOURS: 8am – 4.30pm - 5 days a week. Includes weekends and may include occasional evenings to meet business requirements.

SALARY: £20,000-23,000, dependant on experience

ROLE SUMMARY

Floors Castle kitchen is looking for an enthusiastic Chef de Partie to come and join our well established & enthusiastic team. Working within the main Castle kitchen and also within our busy Terrace Cafe at the stunning Walled Gardens.

WORKING WITH US

It takes a certain sort of person to flourish in such a fast-paced, multi-dimensional environment like Roxburghe Estates. Therefore, we look for talented, self-motivated and enthusiastic individuals who will be able to share our passion for providing a warm welcome and amazing experiences.

OUR VALUES

Custodians

Community

Authenticity

Drive

Warmth

“To understand, improve and develop our natural, heritage and built environments, allowing them to flourish as sustainable businesses capable of making significant contributions to a vibrant Borders community, now and for generations to come.”



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WHAT YOU'LL BE DOING

As Chef de Partie you be required to work alongside the Head Chef and Sous Chef to assist in the production of all aspects of the business.

These include:

- Preparing, cooking and presenting high quality dishes in various aspects of the business.
- Help maintain the high standards of our food safety & hygiene policy.
- Monitoring portion & waste control to help maintain profit margins.
- Manage the section you are working in and assisting with the ordering of stock.
- Maintaining stock levels for the retail outlets and ensuring the production line works efficiently.





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ABOUT YOU

We are looking for someone who is...

- enthusiastic in their approach to work;
- positive and approachable;
- knowledgeable with the ability to run a section;
- able to work without the need of close supervision;
- accurate and consistent with a high level of attention to detail;
- able to work closely within a team.

MORE ABOUT YOU

	ESSENTIAL	DESIRABLE
EXPERIENCE		Experience working with pastry
KNOWLEDGE		Have a good understanding of HACCP and food safety regulations
SKILLS	Be confident in working with recipes	



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PERKS OF THE JOB

- The opportunity to be a part of a team which operates within a dynamic and progressive organisational culture where innovation, independence and growth are highly valued;
- A competitive salary and appropriate benefits, based on qualifications and experience;
- Pension Scheme;
- The opportunity to work and learn as part of a great team in an amazing environment;
- A fun working environment where we care about you, your well-being and your personal growth.

YOUR INTERVIEW JOURNEY

In order to determine whether you're the right fit for us (and visa versa), our interview process has 3 stages:

Stage 1: CV's and cover letters will be screened

Stage 2: A formal interview will take place

Stage 3: If required, the second interview will provide an opportunity to demonstrate practical ability

HOW TO APPLY

For further information or to apply, please send your CV with a cover letter, outlining your suitability to apply for the role, to hr@floorscastle.com

Closing date for applications is 23 September 2022