

Chef De Partie

Job Type: Full time

Who are we?

We are The Potters Heron. A beautiful chocolate box thatched 53 bedroom hotel on the edge of the new forest. Our guests range from business travellers to families off to Peppa Pig world and everything in between. Big things are happening here at the moment. Our restaurant is undergoing a total refurbishment and we are delighted to announce that we will be working with renowned chef Rob Clayton to bring a whole new dimension to our food.

What's on offer?

A competitive annual salary, based on the skills and experience you bring with you

Annual company bonus scheme

Enrolment into our Pebble development programme where the sky's the limit in terms of progression

Annual party for the whole team

Discounted food while on duty

Friends & Family discount scheme across both hotels

Who are you?

You are a team player:

You are clean, tidy, on time and raring to go. As a CDP you have worked hard to get where you are, now it's time to pass some of that experience on to more junior members of the team, you enjoy seeing others learn and progress as part of the brigade. You have your own section but that doesn't stop you helping out if you see one of the team struggling.

You are organised:

You and the team are ready, you know they are ready because you checked. You are thinking ahead, you have all the right equipment its clean and complies with our strict food safety rules. There is a buzz in the air as the first ticket zings out the printer, CHECK ON! This is probably your favourite bit. As the last plates go out there is still much to do, you complete your prep, you know what's happening tomorrow and you are ready for it.

You are Committed & Curious:

Your passion for food knows no bounds, your standards are high and you believe in the food you deliver to the guests. You take every learning opportunity offered to you and are committed to your professional development (we can help with that too). You are a bit nosey and always like to find out how things work as well as enjoying the odd foodie experiment.

What's Essential?

You will either be a very experienced commis looking for your next step or a junior CDP looking to grow in a fresh food environment.

We are lucky enough to be in a beautiful area, but unfortunately that means you most likely need your own transport

Being a chef is hard work and we operate seven days a week from early morning until quite late at night, so flexibility is key.