

Casa Hotel is the highest AA-rated 4-star hotel in Derbyshire. An independently owned hotel that boasts 100 bedrooms, from spacious doubles to luxurious suites, and 12 meeting rooms accommodating up to 280 guests. It is home to Cocina, a beautiful two-rosette restaurant and relaxed lounge bar, and Barca bar, a high-end cocktail and tapas bar. We pride ourselves on our exceptional service and luxurious offering to our wonderful guests.

With a focus on ensuring corporate clients have a warm welcome and all modern comforts, we are a busy conferencing facility during the week. At weekends we welcome leisure guests who want to explore the local area.

Our sister hotel is the award-winning 4-star **Peak Edge Hotel**, a luxury boutique hotel nestled on the edge of Derbyshire's Peak District National Park located 10 minutes' drive from Chesterfield Town Centre.

Looking to join a modern, personable venue that demands a high standard of service, why not consider progressing your hospitality career with us.

A fantastic opportunity has arisen for a **Ched De Partie** to join our growing team!

What we will offer you: -

- Competitive salary - negotiable dependent on experience
- Health support via Westfield
- Subsidised modern accommodation a possibility
- Laundered uniform and Birkenstock footwear
- Meals on Duty
- Pension Scheme
- Staff Discounts at both venues
- Free parking
- Excellent opportunities for progression
- Brigade of support and kitchen staff

Your duties and responsibilities: -

- Ensure all food preparation meets our high standards
- Prepare and present high-quality food
- Keep all working areas clean and tidy and ensure no cross contamination
- Prepare all mis-en-place for all relevant menus
- Assist in positive outcomes from guests queries in a timely and efficient manner
- Ensure food and produce is of a great quality and stored correctly
- Contribute to controlling costs, improving gross profit margins and other departmental and financial targets
- Assist other departments wherever necessary and maintain good working relationships
- Report maintenance, hygiene, and hazard issues
- Comply with hotel security, fire regulations and all health and safety and food safety legislation
- Be environmentally aware

Our Key Requirements: -

- We are looking for an experienced **Chef de Partie** with plenty of experience working in hotel kitchens who is looking to progress their career into a **Senior Chef de Partie** position.
- Knowledge of conference and banqueting up to 150 is preferable but not essential.
- A minimum of 2 years of previous experience
- Ability and desire to work as part of a close team

- Excellent communication skills
- NVQ Level 3 preferred but not essential
- Basic Food Hygiene Certificate
- Supervisory experience
- Positive attitude
- Ability to work under pressure
- Ability to work on your own initiative or in teams
- It would be advantageous in this position for you to demonstrate the following capabilities and distinctions:
- Previous kitchen experience in similar role
- Intermediate Food Hygiene
- Knowledge of current food trends

Casa Hotel manages all its recruitment processes internally. No recruitment agency calls or enquiries please.