

We are looking for a **chef de partie** to join our brigade at the new Restaurant at Compton Verney. Have you got the same drive and passion as us about using fresh, seasonal and local ingredients?

The Restaurant at Compton Verney is a fresh food, busy day time operation so you must work well in a team and enjoy delivering consistently excellent food to our customers. Experience in a similar fresh food environment is needed.

You will need to be able to:

- Organise your section, prep and orders and communicate clearly with the rest of the team
- Prepare and cook the dishes to the required standard, consistently, always striving for the best
- Be customer focused
- Have excellent personal and food hygiene standards
- Be a willing, flexible team player.

In return you will be working in a beautiful, passionate environment, 5 days a week with no evening shifts. The restaurant is closed on Mondays, but you will need to be able to work weekends and bank holidays.

How to apply:

Please send your CV to Louisem@fostersevents.co.uk.