



Job Description – Chef de Partie

The Black Swan at Oldstead

Report to: Head Chef

Hours: 4 days per week. Approx 45 – 50 hours per week

Salary: £24,000-£26,000

Overview:

We are looking for a talented, forward-thinking chef with at least two to three years' high-quality kitchen experience to join our team at the Michelin-starred Black Swan Oldstead. We are looking for someone who thrives working in a team, with a passion for cooking, and an understanding of our values and ethos. The ideal person will be focused on delivering the best experience possible for our guests and is eager to learn and challenge themselves.

This role is crucial in the smooth running of the kitchen. You'll be running a section, working with other members of the team and ensuring the very best use of the produce and preservation techniques that we use. You need to be creative and have an impeccable attention to detail.

The Role:

- Ensuring the smooth-running of your section, working closely with the team to execute.
- Have a high standard of food preparation, attention to detail, portion control and minimal wastage.
 - Keep organised and maintain high standards of a Michelin-starred kitchen.
- Ensure cleanliness of kitchen and all associated equipment with high levels of health and safety standards.
- Deliver an exceptional experience for our guests from the kitchen and in the dining room.
- Carry out any other duties reasonably requested by a member of the Management Team.

The benefits of working with us:

- Competitive salary
- 28 days holiday per year
- NEST pension scheme
 - The opportunity to work in a growing and exciting business
 - The chance to train and learn under Michelin-starred standard chefs
- The opportunity to work with exciting, interesting and seasonal ingredients that we have grown, foraged or preserved.
 - Career development and training opportunities
 - Staff Meals

To apply, please send your CV to Tommy and Matthew via careers@blackswanoldstead.co.uk.