



MONIVA STAFFING, Inc.

Palos Verdes Estates, USA

location
Buckinghamshire,
England

type
FULL-TIME,
permanent

{ WANTED: SOUS-CHEF AND CHEFS DE PARTIE FOR THE UNITED KINGDOM }

For our international business partner, Moniva Staffing is looking for one junior Sous-chef (a chef who is "the second in command in a kitchen") and two Chefs De Partie (in charge of a certain area of production in a restaurant) for an AA Rosette awarded, 4* luxury hotel in Buckinghamshire, UK.

Job description:

- As a Sous-chef, you assist the chief in supervising the kitchen staff, as well as planning menus, monitoring requisitions for food and kitchen supplies etc.. Being the direct assistant, you assist the Chef de Cuisine in all his other functions.

- As a Chefs De Partie you are preparing, cooking and presenting dishes within your speciality; managing and training any demi-chef de parties or commis working with you; helping the sous chef and head chef to develop new dishes and menus; ensuring you and your team have high standards of food hygiene and follow the rules of health and safety; monitoring portion and waste control to maintain profit margins etc..

MAIN REQUIREMENTS:

- Good level of English (min. B1).
- 2 years of professional experience in fine dining.
- Immediate availability.

SALARY AND BENEFITS:

- Jr. Sous-chef: £22.000 - £24.000 gross/annual (depending on experience).
- Chef De Partie: £18.000 - £19.000 gross/annual.
- Tips, gratuities – cash paid monthly; credit card quarterly.
- No accommodation available but client will help with local landlords and is willing to offer accommodation in the hotel for the first days to facilitate.
- 5 days a week; 48 hours a week.
- 28 days of annual leave.

Please add the website of each employer you have worked for + your photo and details about your experience to your CV.

ARE YOU
INTERESTED IN
THIS ROLE ?

Please send your CV in English to:
info@monivastaffing.com