

Vacancy for Chef de Partie – 3AA Rosette Hotel

With beautiful views overlooking the North Norfolk coast, our boutique, family owned hotel offers award winning 3AA Rosette cuisine. For more information about us, visit; www.titchwellmanor.com.

We are seeking an experienced Chef de Partie to join our ambitious kitchen team. This is a fantastic opportunity for a culinary professional to further develop their skills under our renowned Chef/Owner Eric Snaith and Head Chef Chris Mann. Chris won the EDP Chef of the Year 2016 and is very passionate about training and developing his team. We offer an exciting and modern menu to our guests and are always looking at ways to keep reinventing our dishes. Working in a team of 7 chefs, you will be responsible for cooking and food preparation on all sections of the kitchen. Working 4 shifts per week, you will be required to work during breakfast, lunch and dinner shifts, including weekends.

What we are looking for:

- Ideally 5 years' experience in a commercial kitchen or catering college, with at least 2 years' experience as a Chef de Partie cooking in a 2 or 3 AA Rosette standard restaurant
- Experience in all sections of the kitchen and ability to supervise and train Commis Chefs and Demi CDP's.
- A team player, with an adaptable and flexible approach to work
- A passionate and hard-working individual
- A relevant qualification in Culinary Arts would be highly desirable
- Good working knowledge of food hygiene and health and safety regulations

Along with a fun, family environment, we offer training and development, a competitive annual salary, meals on duty and career progression opportunities. Accommodation in our nearby staff house can be provided for the right candidate.

For further information, please call Jamie on 01485 210221 or apply with CV and covering letter to jamie@titchwellmanor.com