

<b>Employer details Including address</b>	Leaf Bold st Liverpool L1 4EZ
<b>Job title</b>	Chef de Parte
<b>Rate of Pay</b>	£9.50 - £10.00
<b>Contracted Hours/ Working Pattern</b>	40 plus
<b>Job Description</b>	<p>At Leaf we are a growing intendent company who are always on the look out for great people, we believe in training, rewarding and progressing our team members, with the ultimate goal of providing a good work life balance, we feel this is achieved when great teams are created.</p> <p>Responsibilities</p> <ul style="list-style-type: none"> <li>• Prepare menus in collaboration with colleagues</li> <li>• Ensure adequacy of supplies at the cooking stations</li> <li>• Prepare ingredients that should be frequently available (vegetables, spices etc.)</li> <li>• Follow the guidance of the head chef or sous chef and have input in new ways of presentation or dishes</li> <li>• Put effort in optimizing the cooking process with attention to speed and quality</li> <li>• Enforce strict health and hygiene standards</li> <li>• Help to maintain a climate of smooth and friendly cooperation</li> </ul> <p>Requirements</p> <ul style="list-style-type: none"> <li>• Proven experience in a Chef de Partie role</li> <li>• Excellent use of various cooking methods, ingredients, equipment and processes</li> <li>• Ability to multitask and work efficiently under pressure</li> <li>• Knowledge of best cooking practices</li> </ul>
<b>Minimum experience and/or qualifications</b>	<b>Minimum 2 years L2/ L3 cookery qualification</b>
<b>Additional Information</b>	
<b>How to apply</b>	Via your company or Email phil@thisisleaf.co.uk
<b>Closing Date</b>	On going

