

This stunning four-star hotel is centrally located within Hull, on Ferensway, minutes from the train station and St Stephens Shopping Centre. The hotel is opposite the Hull Truck Theatre and is a short stroll to the bustling downtown and marina area. This contemporary-style hotel offers a stylish stay for corporate guests and also accommodates leisure guests and family stays with its spacious and relaxing environment.

The hotel boasts 165 bedrooms and a 1,000sqm ballroom for events and conferences. There is a Marco Pierre White Steakhouse and Grill offering hearty meals and a pleasurable atmosphere. Guests will enjoy relaxing with food and drinks in our lounge bar or may choose to visit our rooftop bar The Lexington for panoramic views of Hull and a handmade cocktail on the terrace.

* What's in it for you? *

Joining our team allows you to experience the benefits that come from working with the leaf HOSPITALITY group. We have one simple value that unpins everything we do; Be Excellent. You'll be joining a team who loves what they do, cares about our people, upholds great hospitality, and values our team's input. You'll be working with leaders who act with integrity and are human.

We will invest in your continued learning and development and allow you the room to grow within the Company. We work with global brands which provide great training and worldwide opportunities.

You'll have access to some excellent benefits too like increased holiday allowance, discounted hotel stays, and family-friendly leave. We understand pay is important to our team and that's why we ensure we are competitive in the marketplace in this area. In addition, we have tips, incentives, and bonus schemes in place.

* **What's in it for you?** *

Joining our team allows you to experience the benefits that come from working with the leaf HOSPITALITY group. We have one simple value that unpins everything we do; Be Excellent. You'll be joining a team who loves what they do, cares about our people, upholds great hospitality, and values our team's input. You'll be working with leaders who act with integrity and are human.

We will invest in your continued learning and development and allow you the room to grow within the Company. We work with global brands which provide great training and worldwide opportunities.

You'll have access to some excellent benefits too like increased holiday allowance, discounted hotel stays, and family-friendly leave. We understand pay is important to our team and that's why we ensure we are competitive in the marketplace in this area. In addition, we have tips, incentives, and bonus schemes in place.

Person Specification

We are seeking a Chef de Partie who has a passion for food and has a desire to want to develop their skills and continue learning. You must be a positive person who can communicate well with others. Having a high standard for your work is a must. We are ideally looking for a candidate who has completed or is in the process of completing a diploma or qualification in cookery and is already working within a kitchen setting. You must be able to demonstrate that you have the basic foundations and capability to cook well and safely within a working kitchen.

Job Overview

As a Chef de Partie you will be working within a bustling hotel kitchen alongside chefs of all levels. You will be able to lead a section within the kitchen and will be working across all food outlets including the restaurant, lounge bar food, room service and events. In your role you will support junior chefs within the kitchen and will therefore be a good communicator and mentor for someone.

You will be an accountable chef within the kitchen ensuring a high standard is maintained across all kitchen activity. You will have an acute awareness for kitchen safety, hygiene, and cleanliness. Whilst working within the kitchen during service you will take a lead at times and will support your colleagues and those around you during the shift to provide a smooth operation for all. You will maintain good relations and communication with the front of house hotel team.

Some of your daily tasks could include:

- Working as part of a successful team with both chefs as well as front of house team members.
- Supervising and delegating to junior members of the kitchen team. Acting as a supportive mentor and coach when needed.
- Preparing and cooking meals in line with brand standards. Leading sections within the kitchen including starters, mains, and/or desserts during a restaurant service.
- Preparation of food pre-service for the restaurant and events kitchens.
- Distributing of deliveries, maintaining stock control and rotation. Recording of information to maintain the necessary records.
- Upholding high levels of food hygiene and standards. Maintaining excellent awareness and understanding of the kitchen's food safety guidelines. Holding other kitchen team members accountable as well.
- Responsible for stock rotation, stock replenishment and ordering new stock.
- Monitoring portion and waste control to maintain profit margins.