

Chef d'Partie Role

Duke of Wellington Inn, Newton, NE43 7UL

We are looking for an exceptional new Chef d'Partie to join our dedicated and talented kitchen team.

A little bit about us:

The Duke is first and foremost a village pub with a real sense of community and a friendly atmosphere. In addition to the bar our restaurant serves outstanding food and our rooms offer a relaxed but luxurious countryside stay. We take our work seriously and take pride in our AA Rosette Award winning food, 5 Star rating and Gold Award and expect the same dedication and passion from all of our staff members.

The Duke of Wellington has 7 luxury bedrooms, a 70 cover restaurant and a bar which also seats 24. We serve food all day starting with breakfast onwards and the bar is open from 11am to 11 pm.

We are looking for a chef d'partie with:

- A commitment to incredible food
- Great knowledge of food preparation
- Excellent knowledge of food standards
- The ability to prepare fresh food to a very high standards
- Good communication skills and the ability to work as part of a team of dedicated chefs, determined to perform to the best possible standards.
- A high level of integrity, reliability and trustworthiness with a positive, drive and self-motivating attitude.
- Previous experience in a similar fresh food environment is desirable.

If this sounds like you and you think you would be a good fit for The Duke please send your CV to: info@thedukeofwellingtoninn.co.uk