



CHICHESTER

RESTAURANTS



MR GRUBB
@ OAKDENE



MANOR SUITE

Wine Bar

Fork N Flower
@ GEELONG FLOWER FARM

Chef de Partie

Casual & Full Time Positions Available

We Are Looking For Individuals Who:

- Have experience managing a kitchen section
- Have experience working in a fast paced kitchen
- Can manage their time effectively and can work under pressure
- Are autonomous, driven and have a passion for the hospitality industry
- Are flexible to work across multiple venues
- Display attention to detail and a great, can do personality

REQUIREMENTS & RESPONSIBILITIES

- Plan & execute menus in collaboration with other colleagues
- Always ensure adequacy of supplies
- Manage ingredients that should be frequently available daily
- Follow the directions of the Executive & Sous Chef
- Give attention to the productivity of the kitchen (eg speed & food quality)
- Ensure adherence to all relevant health, safety & hygiene standards
- Food preparation
- General Cleaning

Please forward your resume & a short cover letter to:

marty@mcrestgroup.com