



Posh Pubs and Restaurants

The Rest and Welcome Inn

ROLE CHEF DE PARTIE

£18-£20K

About us.

Posh Pubs and Restaurants was formed in December 2016. Owned and operated by three friends with a mutual passion for great food and drink. The three owners, Mike, Dave and Rob all have a background in the beer and hospitality industry, Mike has previously owned and run pubs, Dave is a Surveyor and has worked for a regional brewery and also has a food safety business and Rob, well Rob owns a brewery.

The Rest and Welcome, Melbury Osmund is our first Pub. The pub is currently undergoing a major refurbishment to create a modern country pub with a relaxing and friendly environment. We are sourcing awesome drinks & food to create an exciting menu and now we need a talented enthusiastic, friendly, professional and hardworking crew to complete the perfect guest experience.

We are an ambitious company looking to recruit a crew who want to join us on our voyage. We are always looking for additional property to expand our operation and we do not have a fixed model that suits all property, we will consider city centre bars, boutique hotels and other country retreats.

The role.

You will have responsibility for assisting the Head Chef in running the kitchen and to ensure the food is of a consistently high quality.

You will report to the Head Chef

Key to this role is to ensure that each and every guest receives a warm and friendly welcome and is treated like a guest throughout their visit.

What we are looking for?

- Have a proven track record in delivering exceptional dishes in a time pressured environment, taking responsibility for the quality of each and every dish served
- A record of success in a similar pub.
- Fully understand and demonstrate knowledge of our culture, menu and full product range.
- Read, understand and follow the policies within the handbook
- Fully understand and comply with our personal hygiene procedures.
- Understand and follow our HACCP management procedures.

- To deal with any guest complaints in a professional manner and to report to the Head Chef of these.
- To ensure that all reasonable care is taken for the health and safety of yourself, other employees, guests and other persons on the premises.
- To report and where possible take action on incidents of accidents or damage.
- To attend all training courses as notified to you by management.
- Ensure that adequate stock control, ordering and efficient stock rotation is undertaken
- Ensure that every guest receives a high quality, consistent dining experience.
- To carry out any other duties as may be notified to you by management.
- Assist management in updating and developing menus

What is on offer

- We offer a competitive rate of pay for the position you hold.
- A dynamic working environment using modern systems and technology.
- Regular training sessions (including menu sampling)
- Fantastic staff, family and friends discounts at the Pub. 30% off food and 15% off drink.
- A fantastic perks package which includes great discounts such as up to 5% Sainsbury's, M&S and Tesco discount, up to 8% off at Boots, corporate discount rates at Nuffield Gym, Odeon cinema discounts and much more.
- Career progression
- Performance related bonuses and profit share.

Attributes

- Intelligent self motivated
- Exceptional personal hygiene
- Great inter-personal skills
- GCSE (or equivalent) minimum Grade C English and Maths
- Interest in great food and drink
- Good understanding of IT systems
- Able to work well as a team and as an individual.
- Previous experience working in a busy kitchen environment
- Hospitality related course

How to apply

- Please email your CV & cover letter to dave@poshpubcompany.co.uk
- Deadline for application 14.05.17
- Start date WC 22.05.17