



Chef De Partie

Salary: from £18,000 – £19,000 per annum based on experience with 20 days annual leave and annual profit share bonus.

Permanent contract.

Location: Missenden Abbey

Set in 10 acres of exquisite grounds in the heart of Chiltern Hills, Missenden Abbey is renowned for its commitment to outstanding customer service and all round excellence and aspiration to be our clients' first choice for conferences, training and events.

We currently have an exciting opportunity to join the team as a Chef De Partie.

You'll join a talented brigade of chefs who demonstrate natural palates and creative flair in the Restaurant. In this fast paced environment, every attention to the finest detail is afforded to dishes served over breakfast, lunch and dinner. Creative talent is widely supported and you will have the opportunity to work with the finest seasonal and local produce. Throughout the year there will functions such as weddings, craft fairs, hog roasts, BBQs some of which you will be expected to take the lead on in the kitchen.

Missenden Abbey partakes in an apprentice chef scheme with a local collage and you will have the opportunity to mentor and help train our apprentices throughout their apprenticeship.

You must be passionate, hardworking and dedicated to a progressive career as a professional Chef. Our ideal candidate will be creative and have the confidence in their skills and ability to thrive at Missenden Abbey.

Our expectations of you will be that you are able to work on your own initiative as well as part of a team and have a strong desire to improve on your skills and knowledge as well as be knowledgeable of classic food preparations, dishes and cooking.

It's essential that you have a level 2 NVQ in professional cookery or equivalent. It's required that you have at least one year's experience working in a similar role and possess excellent food presentation skills. Excellent time management skills and the ability to work under pressure are key, along with exceptional interpersonal and communication skills. It is essential that you have an in-date Level 2 Food Safety certificate.

In return, we will offer you a supportive workplace in a luxurious environment, competitive salary and excellent training and development opportunities. This post requires the candidate to be flexible and dedicated to the hospitality profession working Full Time, 5 days over 7.

Missenden Abbey is easily accessible by car, bus or train (direct route from Aylesbury, 5 minutes' walk from Great Missenden train station).

For informal discussions please contact Phil Child on email:

Philip.Child@missendenabbey.ltd.uk or call 01494 867975



All applicants must complete a full application form, CVs will not be accepted. To apply please follow the appropriate link <http://bit.ly/Chef-De-Partie-Job-Application>

Job ref: 19/11006

Closing date: 24th March 2019

Please note that if you do not have permission to work in the UK, Bucks New University will not be able to obtain a Certificate of Sponsorship for you to take up this position. All non EU/EAA candidates must have valid immigration status and/or a UK visa valid for the duration of the contract in order to be considered for this appointment.

Bucks New University is a Disability Confident employer and as such you will be given the opportunity to declare a disability as part of the application process.