



**JOB TITLE:** Chef de Partie

**JOB REFERENCE:** CDP 12/18

We are looking to recruit a Chef de Partie to join our team at Fratelli Belfast.

**The Position:**

- The preparation of fresh produce for use in the Kitchen
- The preparation and cooking of various Italian dishes
- Working within a team to ensure high standards are consistently met
- Working within and maintaining all associated health and safety guidelines and procedures while working
- Manage food standards and quality across all stages of food preparation and production
- Work with the team in creating and developing menus
- Ensure high standard of cleanliness is maintained at all times
- Ensure minimum wastage and implementing new ideas for reducing wastage
- Ensure all health, safety and hygiene standards are maintained
- Ensure food service is delivered on time

**The Person:**

**The successful applicant must:**

- Have at least one year's experience in a similar role at a similar level
- Experience of working in a busy restaurant
- Be an enthusiastic and positive team player, with a keen eye for detail
- Capable of building strong working relationships
- Be able to work well while under pressure and be able to multi-task
- Be available to work shifts and weekends.

**Fratelli Belfast is an equal opportunities employer**

**We reserve the right to enhance the criteria to aid shortlisting and, in the event, that we receive large numbers of applications only those that are shortlisted will be contacted.**

Please be aware that by applying for this post you are consenting to Galgorm Resort & Spa processing the information you have provided for the purposes of Recruitment and Selection for this role. Further details are available in our Job Applicants Privacy Policy available on request from our HR department.

**If you are interested, please email your CV to [HR@galgorm.com](mailto:HR@galgorm.com)**