



LEWINNICK
LODGE



THE PLUME
OF FEATHERS

Job description – Chef de Partie/Prep Chef

Are you looking for your next kitchen move from Commis Chef to Chef de Partie? Or are you a time-served Chef de Partie looking for year-round stability and the opportunity to progress? If so, we need you for our team to work in our iconic rural restaurant and bar with boutique rooms, in the heart of Cornwall.

Here at Lewinnick Lodge, we pride ourselves on being different, independent and progressive. Unique locations, exceptional food, brilliant stays and exceptional customer experiences are what we deliver every day; we are looking for the right person to continue this journey with us.

If you are passionate about food, believe in providing the best for Cornish visitors and locals alike, and want the opportunity work in a cohesive family team, then we would love to hear from you.

How we will back you to succeed

You will have the security, knowledge and experience of a close-knit team, headed by award-winning Executive Head Chef, Andrew Dudley.

You will work with the best of Cornwall's seasonal ingredients, with a menu changing throughout the year to reflect what's happening in nature around us.

Family run with a family ethos, we are not a corporate machine, everyone here is part of the team, has a voice, and is passionate about what we have achieved and our future.

Both full-time and part time positions available, so you can be secure and develop with us.

What we want from you

We want you to develop and grow with us, push yourself and be part of a team that delivers exceptional quality dishes.

We want you to be enthusiastic and collaborative.

We want you to have 2 years' experience working in a busy kitchen environment as CDP or 3 years as Commis Chef and are looking for your next move.

Key areas of work

- Experienced in all areas of food preparation including butchery, fish prep, sauce, and patisserie
- Has the ability to organise, plan and prioritise.
- Demonstrates the ability to consistently deliver a quality product
- Works in a clean and tidy, and well organised manor
- Prepare all food items as directed in a sanitary and timely manner
- Operate standard kitchen equipment safely and efficiently
- Follow recipes and presentations SOP's (Standard Operating Procedure)
- Maintain excellent kitchen records
- Assist in menu planning, costing, ordering, stock control and monitoring wastage
- Adhere to all food hygiene and safety standards
- Assist with general cleaning and maintenance within the kitchen
- Restock items as needed throughout the shift
- Demonstrate a real passion for all things food related.
- Be comfortable and confident running any section in a calm and safe manner
- Understand all elements of our food safety policy and ensure that everyone is working within our agreements
- Have exceptional organisational, planning, and prioritising skills.
- Show consistency in delivering dishes with excellent product knowledge
- Be an enthusiastic and self-motivated team player with good communication

***Please note, we can only consider applications for those eligible to work in the UK or that hold a valid UK work permit/visa for this vacancy.**

Looking out for our team:

We are committed to providing 'Personal Perks' that financially support and increase the wellbeing of our individual employees. Helping to provide a valued, healthy and happy work life balance. We work with Hospitality Action, to give each employee additional confidential support 24/7. From the first day of joining our team, you are able to enjoy the following Personal Perks:

- Employee Assistance Programme with Hospitality Action.
- A Competitive Salary
- Seasonal bonus schemes
- Employee referral schemes
- Regular salary reviews
- Career progression
- Training opportunities
- Complimentary parking
- Hotel accommodation discounts at both Lewinnick Lodge & The Plume of Feathers
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Hours of Work: Full-Time, including evenings and weekends.

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Salary: From £11.75 per hour