



LEWINNICK
LODGE



THE PLUME
OF FEATHERS

Chef de Partie

We are excited to be recruiting a Chef de Partie to join our kitchen team. Hopefully you'll have some experience already working as a Chef de Partie, cooking in a kitchen that cares about the food it sends out.

You'll be working with amazing produce from some of the best suppliers in the country; and alongside talented and happy chefs.

We're looking for positive and energetic personalities to join our kitchen team. You'll ideally have experience in a busy, high-profile restaurant, a natural flair for first class service and a huge passion for hospitality and people.

If you've got limited experience but the right attitude to deliver great service, we also want to hear from you.

Work somewhere awesome:

Careers at the Lewinnick Lodge are among the best – generous pay and benefits, beautiful restaurants and bars, unrivalled career opportunities and some of the happiest people in the business. We also have the best views in Newquay!

Lewinnick lodge is a favourite of locals and visitors. With a love of the very environment that allows us to exist, we're passionate about good food and drink, inspired by the land and sea around us.

We're looking for likeminded individuals to join our team who can offer our guests a tantalising food and dining experience.

Come on down, spend a few hours with our team... you will be hooked!

Benefits Include:

- Great pay (basic & tronc for every hour)
- Flexibility with hours - full time jobs from 40 hours, part time from 24

- Huge investment in training and development
- Salary: From £11.00 per hour + tips (OTE £12.00 per hour)
- Location: Newquay – located on Pentire Headland
- Job Types: Full-time, Part-time; full time jobs from 40 hours, part time from 24