

## **Chef de Partie**

**Full Time/Part-Time - Working in our Tiptree restaurant**

**Flexible contract available – No Evenings**

We are looking for a passionate Chef to join our kitchen team. This is a very busy and demanding job and will need a chef that is able to multi task and work at speed whilst remaining focused on consistently delivering to our high standards.

We are proud to hold a reputation for delivering exceptionally high-quality fresh food every day. Weekends are extremely busy, serving breakfasts and lunches alongside our renowned selection of free from dishes.

Perrywood is an independent, family-owned garden centre and nursery run by the Bourne Family. Both our Tiptree and Sudbury centres are surrounded by beautiful countryside, and we have exciting development plans for our Sudbury site. Our mission is to offer a memorable garden centre experience; delivering wow customer service and giving our employees and customers, a reason to smile.

### **Key duties**

- Food preparation and production for the days service, following recipes and guidelines from senior chefs to ensure that every dish goes out meeting our high standards.
- Work across, and gain further experience in multiple sections of the kitchen as directed each day, enhancing your knowledge and becoming more independent in doing so.
- Maintain kitchen and hygiene standards, participate in daily and weekly cleaning schedules and maintain your areas of work to a high standard
- Work towards having input with regards recipe development and menu offering, as well as taking the opportunity to further improve your skill level in various areas of the kitchen.

### **Your capabilities**

- Good allergen and special dietary knowledge with an interest to bring new ideas to our business
- Effective multi-tasker – must be able to fit prep duties around busy breakfast and lunch service
- Excellent communication skills – listening as well as talking
- Problem solver with the ability to solve problems as they arise or seek appropriate advice
- Positive and enthusiastic approach to work from the start to the end of each day

### **Requirements**

- You must be able to bend, lift and carry items as required and sustain long periods of time on your feet
- Ability to follow instructions and retain information to ensure you can complete the given task to the required level
- Smart appearance
- The right candidate will ideally have experience working in a busy kitchen, work well under pressure, be very consistent and possess excellent communication skills.

## **Rewards and Benefits**

In addition to your salary, you will receive the following benefits:

- o **Discount** – From the start of your employment you will receive 10% discount on specific items. Following a successful probation period, the discount increases up to 20% discount on specific items and after one year's service up to 40% discount on specific items. (some exceptions apply)
- o **Paid holiday** – holiday entitlement is 30 days per year, including bank holidays. Restrictions apply (part-time pro rata)
- o **Annual Christmas bonus**
- o **Part-uniform provided**
- o **Employee Assistant Programme** - a confidential personal and professional support service available to all employees and their immediate families 24/7, 365 days a year.
- o **Training & development**, as required. We have an e-learning scheme called GROW, and also take part in other training with product suppliers and external trainers
- o **Company sick pay** – following a successful probation period employees are entitled to 10 days paid sickness (part-time pro rata subject to restrictions)
- o **Access to our Retail Discount Scheme** – savings on retailers including Tesco, Pizza Express, M&S, Waitrose, Argos, Apple, Currys PC World, Thomas Cook and 100's more
- o **Workplace pension**
  
- o **Free parking**