



JOB DESCRIPTION: CHEF DE PARTIE

To run the kitchen during your shift within our 4-on/2-off rota system, preparing food to order and to assist the head chef and the truck stop manager with the development and profitability of the café.

WORKING HOURS:

40 hours per week on a shift rota

REPORTS TO:

Restaurant Manager

RESPONSIBLE FOR

- Shift staff

CANDIDATE REQUIREMENTS:

- Kitchen 2 years (preferred)
- We are an 'Investors in People' company and very keen on allowing for personal development via City & Guild qualifications or any other suitable provider
- All applicants must have the right to work in the UK

KEY TASKS:

- To prepare and serve freshly cooked food efficiently and to a high standard calmly in our busy open kitchen
- Comply with relevant health and safety standards and record keeping
- Have some knowledge of HACCP, COSH and allergens
- Be able to control ordering effectively and understand stock rotation
- Maintain kitchen

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