

voco Reading Hotel is looking for a **Chef de Partie** to join the growing Kitchen Team

voco Reading, adjacent to Reading Select Car Leasing Stadium, our modern hotel has thoughtful touches and distinctive design Dining at the voco Reading is a relaxed affair, enjoy pub favourites, voco Life at the Atrium Bar and the discover British classics in the restaurant brasserie-style restaurant Le Café.

We are Looking for Chef de Partie who can commit to Full time, 40 Hours a week

Our Chef de Partie are accountable for kitchen sections operation including production, cleanliness, and safe systems of work, and deputises in the absence of our Head Chef. Works alongside the team and ensures the food is received by the guest in a timely manner to the quality expected.

Our Chef de Partie ensures all food, if for conference or a ticket from our restaurant is received in a timely manner to the highest quality and that the guest expectations are consistently exceeded in line with A stay which is a laid-back and original luxury experience that offers guests the finer things without the fuss. No detail is too small, and no request is too large.

We are looking for an ambitious individual, who is passionate about food. Our people are at the heart of everything we do, so you'll be expected to encourage your team in everything they do, while providing and maintaining a fun, positive and creative atmosphere.

What's in for you as a Chef de Partie (just in case you need more persuading)

- £ 29,381.63per annum, (£14.13 per hour)
- 28 days holiday each year, including bank holidays, this increases up to a maximum of 33 days (Pro Rated)
- Worldwide employee and friends & family hotel room rates
- Employee assistance programme 24/7
- Recognition programmes
- Opportunities for career progression and to transfer around the world
- Meals whilst on duty
- Industry leading training & development

Most importantly, we'll help you grow, and develop you as an individual

Our people help to make the biggest difference - If you enjoy variety and are at your best when being part of a team as well as being passionate about delivering excellent guest service through delivering high-quality food to all guests, this role is for you.

To succeed as a Chef de Partie you will need:

- To be passionate about delivering great service and great food and drive to develop new cooking techniques
- 2 Years' experience as a Commis Chef in 4/5* Hotel or restaurant
- City & Guilds 706/1or NVQ equivalent
- Experience with working in all sections of the kitchen
- To be willing to learn new things and work as part of a wide hotel team

If you feel you are the right candidate for the role as our **Chef De Partie**, then please click '**apply**' now!

We'd love to hear from you!

You must meet the legal requirements to work in the UK