



Chef De Partie

Starting salary £23,000 per annum

We are currently recruiting for an energetic Chef De Partie to join our wonderful kitchen brigade.

The position is Full Time and permanent.

Previous experience is essential due to the busy nature of this business.

We serve freshly prepared, hearty pub food all day, every day with our famous carvery being a big part of our operation.

As a Chef De Partie, you will be preparing fresh food daily to our menu specification and inputting ideas for new dishes. You will be learning new skills and utilising them on a daily basis. You will be responsible for due diligence and upholding safety practices.

A work/life balance is important to us here, so this salaried position has an average working week of 42 hours over 4.5 days. Straight shifts comprising the bulk of the weekly shift pattern with at least 2 consecutive days off every week.

On top of a competitive salary, you will receive monthly paid tips, staff discounts and a Sunday roast on the house!

To apply, please email your current CV to
suninn@buccaneer.co.uk