



## **CHEF DE PARTIE**

EAGLE AND CHILD, RAMSBOTTOM IS A MULTI-AWARD WINNING INN SITUATED IN RAMSBOTTOM IN NORTH MANCHESTER.

THE BUSINESS IS OVER 8 YEARS OLD AND WON 'UK PUB OF THE YEAR 2017'. THE LANDLORD GLEN WAS ALSO AWARDED 'BEST PUBLICAN' IN THE UK IN THE PUB20 AWARDS IN FEBRUARY THIS YEAR.

### **Our food offer:**

A modern British dining menu with Pub classics is our concept- cooking simple and traditional dishes well using home grown and seasonal fresh produce. The role requires somebody with a flair for creativity, as you will be required to present dishes to award winning standards. The venue offers pub and 'a la carte' dining as well as hosting private dining events and small weddings. We also have 5 boutique bedrooms so we have residents who dine and have breakfast with us.

As Chef de Partie you will be expected to bring an experienced level of cooking skills to the kitchen, with the ability to demonstrate experience of working across all sections of a professional kitchen. We don't expect you to be an expert in all areas, so we also want you to be open to continued training opportunities so that you are capable of progressing in your career.

### **Requirements of the role:**

This role would ideally suit an experienced current Chef de Partie or a Commis Chef looking to step up in their career. You will be working in an establishment that produces high quality, freshly prepared dishes and has good local or regional reputation. You will be creative, knowledgeable and passionate about food and want to create excellent quality dishes and whilst striving to meet our customers' high expectations.

### **Benefits:**

- Meals when on duty
- Share of gratuities
- Hourly pay of up to £10.50 per hour (negotiable depending upon experience)
- Variable shift patterns over 7 days a week
- Staff discounts and benefits

- Accredited professional development programme including opportunity to apply for a 2 week paid work experience placement in France or Spain
- Family-friendly employer

If you are interested in this position then please contact Emma on 01706 824477 or email [emma@eagle-and-child.com](mailto:emma@eagle-and-child.com)