



The Greyhound

CHEF DE PARTIE - JOB DESCRIPTION

Who are we looking for?

The Greyhound is looking for a highly organised, creative and reliable Chef de Partie who is passionate about producing simple modern British food using seasonal and sustainable ingredients.

Passion is the key to our success, so we want you to be enthusiastic about your food, your presentation and everything you do! Be willing to learn and progress. As a member of the kitchen team, the learning and development opportunities are endless.

We are not branded and restricted to a permanent menu. We pride ourselves on our specials boards that are created through the efforts of our chefs and you would be expected to show your enthusiasm with suggestions.

Job Type: FULL-TIME

Salary: TO BE DISCUSSED

Required education: SECONDARY EDUCATION

Required experience: 2 YEAR MINIMUM

Required licence of certification: DRIVING LICENCE

Job requirements

This role will involve:

- Manage and train the Commis working on the section with you
- Prepare and cook dishes for the section
- Targeted Margin controls
- Assist the senior Chefs to come up with new dishes
- Ensure that portion size is controlled
- Maintain high standards in all aspects of your role
- Bring fresh ideas
- Be confident when delegating
- Be willing to learn and progress
- You will experience butchery, charcuterie, fish, pasta and bread making
- Visits to local suppliers
- Regular tasting of new dishes and ingredients
- Health and safety courses

A local, a restaurant, a B&B

26 HIGH STREET, SYDLING ST NICHOLAS, DORCHESTER, DT2 9PD

01300 341303

info@dorsetgreyhound.co.uk

www.dorsetgreyhound.co.uk



The Greyhound

Who are we?

Owned by landlord and landlady Rod and Janette Lamont – who have over 30 years' experience in the trade – and supported by a loyal and well-trained staff team, The Greyhound Inn has established itself as the hub of the local community and one of the best dining pubs in the county.

The Greyhound Inn remains true to the principles of the traditional English pub with its hearty welcome, wholesome pub food, wines, spirits and real ales.

What do we offer?

Successful candidates can look forward to:

- Competitive pay
- Workplace pension
- 20% Discount card
- Opportunity to work in one of our sister pubs all based in Dorset
- 28 days holiday
- Range of training and development opportunities
- Fantastic career prospects as we aim to train our leaders of the future

Where are we?

A great meal and a great sleep... local food and proper pillows, that's what we do at the Greyhound. It's a centuries old coaching inn set in an ancient Thomas Hardy village so pretty it takes your breath away.

In Sydling St. Nicholas, it lies in a valley a mile off the main A37 Dorchester to Yeovil road and 8 miles from the very centre of Dorchester in Dorset.

What now?

At The Greyhound Inn we are a team, we share success together, help each other and respect each others position so if you like what you have read, and are ready for a new challenge, then please get in touch.

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