

## CHEF DE PARTIE

### WE'RE LOOKING FOR:

We are looking for a dynamic, driven, passionate, experienced CDPs to join our events team. As CDP you will be responsible for supporting the Head Chef and Sous Chef ensuring that the highest quality of fresh locally sourced food is prepared and served to the guests in a range of settings

### YOU'D BE WORKING FOR:

An expanding catering company producing exceptional modern food for a range of events, festivals, weddings and shoot catering. Run by a husband-and-wife team, we're a family business with a focus on using and developing the best products to create exceptional food and events. In our people, the focus is to ensure we utilise all team members' best skills, making sure we're all proud of what we do and what we produce.

### YOU'D BE RESPONSIBLE FOR:

- Assisting in food preparation and ensuring all recipes are followed correctly.
- Carry out all cleaning duties in line with cleaning schedule.
- Ensuring that all H&S/Food Safety regulations are followed.
- Work quickly, cleanly and efficiently in daily MEP tasks

### YOU MUST HAVE:

- A minimum 2 years' experience in a suitable role
- Excellent communication skills
- Excellent time management
- Supportive / Team player
- Demonstrate high level of organisation.
- Excellent record keeping.
- To be willing to work the hours and the needs of the business.

### WE WILL PROVIDE:

- Overtime for all hours worked above contracted 45 hours
- 28 days paid holiday
- Daily lunch
- Development, grow with our company
- Permanent role
- Based in Leyton, or on site. Remote work can be approved on occasion
- 32-37k + paid overtime