



<b>Job Title:</b>	Senior Chef de Partie
<b>Salary:</b>	£28,000 - £30,000 per annum (depending on experience)
<b>Job Type:</b>	Average 45 hours per week, working 5 days out of 7 including weekends (due to the nature of the business, hours will vary between peak and low season)
<b>Location:</b>	Llangollen, Wales.
<b>Type of Company:</b>	Exclusive Wedding Venue in North Wales

### About us

Tyn Dwr Hall specialises in being an exclusive wedding venue and has an exciting opportunity for a passionate, hardworking Senior Chef de Partie to join our team. This role presents a fabulous opportunity for the successful candidate to learn and develop themselves within the company whilst working alongside a hardworking dynamic team. We are privately owned - creating a caring dedicated 'work family' is key to our success, and we have been fortunate to have gained a national reputation as one of the leading Wedding destinations in the region.

Our Senior Chef de Partie is integral to the business, this is a genuine opportunity for a Chef to build a long-term platform to establish their reputation for exquisite food in unrivalled natural surroundings, with first class produce on our doorstep. We offer attractive working hours, including Christmas, New Year and occasional weekends off.

### The Role:

- Preparing, cooking and presenting dishes to a very high standard
- Daily food preparation and duties assigned by the Head Chef/Sous Chef to meet the standard set by Tyn Dwr Hall
- Ensure highest levels of guest satisfaction, quality, operating and food are the highest quality at all times.
- Follow the guidance of the Head Chef or Sous chef and have input in new ways of presentation or dishes
- Prepare ingredients that should be frequently available including vegetables and spices etc
- Monitoring portion and waste control to maintain profit margins
- Managing and organising your own work station
- Maintain food hygiene standards & Health and Safety legislations at all times

### The Person:

- Experience essential in a high-end kitchen environment
- Excellent cooking skills and product knowledge
- Works well under pressure in a busy kitchen environment
- Attention to detail
- Ability to learn and adapt to new and different ways of working
- Friendly and warm personality
- Be driven with a positive attitude to work.
- Passionate about food



**In Return:**

- Private Health Care
- Full chef uniform provided
- A large kitchen with modern equipment
- Christmas, New Year and occasional weekends off
- Good working hours / no split shifts
- Free parking
- Working with a hardworking dynamic team
- A competitive salary with room to develop and grow with the business
- Staff incentives

To apply for this role, please submit a covering letter and CV to [contact@tyndwrhall.co.uk](mailto:contact@tyndwrhall.co.uk)