

THE LAUNDRY

All Day Bistro & Wine Shop

Senior Chef de Partie

Seeking an energetic and ambitious Chef de Partie. Ideally you are looking to take the next step up to Senior Chef de Partie and with a passion to progress to training as a Junior Sous Chef. With good, **strong references** we are willing to take a punt on you, if you will take a punt on us!

The Package for the right candidate is up to **£35,000** and **sponsorship** is possible if living in the UK

WHO WE ARE: The Laundry Restaurant in Brixton is open everyday; serving breakfast dishes at our bustling bar and restaurant, through to cocktails and a full a la carte menu on the terrace at sundown. Our ethos is anchored in delivering casual dining experiences, supremely. Inspired by the traditional neighborhood bistro, our new world heritage and flair brings this all-day concept to life 7 days a week.

YOUR ROLE: Your job as a Chef de Partie is to assist the Head Chef in coordinating operations for our busy neighborhood bistro through our high volume exciting services everyday. We are looking for an ambitious candidate that wants to take on more responsibility and is willing to learn and be trained.

YOU WILL BE:

- Be ambitious, hardworking and charismatic, with the ability to work independently
- Believe in creating exceptional food service and delivery, have a passion for and contribute to a continually improving offering
- Have the skills and experience to execute recipes and run any section to the restaurant standards or be committed and willing to learn
- Committed to hospitality and to our company values, to provide an incredible hospitality working environment, and able to communicate effectively and work closely with chefs of all levels
- Be genuinely friendly at all times with colleagues, possess a passion for training and nurturing new professionals
- Ability to multitask, with a positive problem solving mindset and comfortable working in a fast-paced environment
- Authentically a good human, basically!

RESPONSIBILITIES

- Report to Head Chef to manage your section
- Responsible for ordering and Kitchen Management when Senior Chef off
- Ensuring full compliance with all relevant policy and legislation is upheld at all times - complete due diligence for food hygiene and health & safety standards
- Maintaining excellent standards of quality and service at all times
- Train and develop your skills constantly to meet the company standards
- Ensure all food production standards are strictly adhered to the highest standard
- Avoid food wastage

WHAT WE OFFER: Excellent package, Bonus Scheme, Pension, Career development and progression, Staff Meals, Team Travel and experiences (we took our team to Paris in 2023 to dine at French Bistros and experience French culture!)