

Chef de Partie



Headlines

Position: Chef de Partie

Type: Full Time – Seasonal Position

Rate of pay: £11.00-£12.00 per hour (inclusive of holidays) – Paid Weekly

About Us

Hendra Holiday Park is a 5* Cornish family holiday park located in Newquay. We're a family-run business celebrating our 50th year this year. As a busy park, we provide holiday home, touring and camping holidays for families and couples, our on-site facilities include one of the biggest fun pools in the Southwest, soft play centre, activities, play areas, an entertainment venue and three eateries.

We offer a range of perks and benefits as a Hendra employee, such as 50% off food, free swimming passes, discounted local gym membership, and more. Staff happiness and well-being are important to us, you'll be a valued member and part of a fun and friendly team delivering a 5* service to our guests.

The Role

We are looking for a Chef de Partie to join our fun, friendly and energetic team here at the Terrace bar and restaurant located at Hendra Holiday Park.

The Terrace bar and restaurant is a busy yet pleasant environment, located in the centre of the park overlooking the outdoor swimming pool, providing a fun, happy holiday atmosphere

Working as chef de Partie you will be serving great food daily from our Brand-New Kitchen! But here at Hendra Holiday Park we believe there is more than just serving great food. Working closely with the head chef and restaurant manager, together you will produce a well-rounded customer experience, fulfilled with tasty food, charisma, passion and a friendly atmosphere.

This role includes:

- Assisting with the opening and closing the kitchen
- Producing high quality of food throughout service, ensuring consistency of quality.
- Maintaining consistent supply of food for the high demand
- Ensuring complete knowledge of our menu and allergen booklet
- Oil management
- Prepping food
- Maintaining standards of food hygiene and following health and safety procedures
- Covering head chef days off
- Working closely with the head chef

Who we are looking for:

A professional individual, who can work well under pressure in a fast-paced environment. An individual who takes pride in themselves, their work and consistently producing a high-quality product. The right candidate will need to hold the ability to be helpful, understanding and fair to other members of the team.

Previous chef de Partie experience is required, with the ability to cook multiple meals at once. Holding sound knowledge of food timing and cooking temperatures. Training and development will be provided. We also ask that you are confident and consistent in health and safety practices.

We also seek qualities such as punctuality, enthusiasm, confidence and reliability, with the willingness to learn, develop and work well within a team.

What we offer:

- Competitive pay rates
- Full and part time hours available.
- 50% off food and hot drinks
- Monthly Oasis passes
- Discounted family stays at Hendra
- Opportunity to develop and progress
- Fun and vibrant working environment
- Free parking
- Day and evening hours available