



FELDON VALLEY

Role – Chef de Partie

Job Title: Chef de Partie

Reporting to: Executive Head Chef

Job Purpose: To be a vital support in the smooth running of the Feldon Valley kitchen by supporting the Executive Head Chef, Sous Chef and the wider kitchen team in their role, whilst working in line with Feldon Valley's values of professionalism, integrity and team work.

Having the energy, confidence and motivation to work in a hot, fast paced and very demanding environment, in order to deliver first-class, delicious, unrivalled and locally sourced plates of food.

Sharing your knowledge and love of our food including our local and homegrown produce.

The Role & Responsibilities

- To share and deliver an amazing food experience to our customers.
- Understand the menu and the intricate creation of the dishes and delivering them to the best of your ability.
- Helping in the preparation and design of all food and drinks menus.
- It's very important to understand the food and impacts on preference and dietary requirements.
- Maintain good standards of cleanliness throughout the kitchen, working in line with health and safety requirements and taking responsibility to raise any concerns.
- Being able to 'Step-Up' when needed, and without hesitation. You will work alongside the Executive Head Chef & Sous Chef in order to enable the kitchen to perform at its best.
- To be confident in your ability as a chef, striving to improve and being both competent and supportive to your kitchen team.
- Champion the Ecology Island concept and be proud of what we produce.
- Learning about our local suppliers and homegrown produce.
- To be presentable, polite and approachable at all times.
- To be comfortable with shift working including weekend and evening work.
- To be energetic and confident in your ability to deal with a busy and demanding environment.
- Always consider the environment and community with every decision made.
- Leading by example in your role as a chef de partie.

Key skills & Requirements:

- A good standard of spoken English.
- An excellent record of hygiene standards.
- A willingness to learn and develop but not be afraid to ask for help when needed.
- To work on own initiative.
- Ability to problem solve, quickly.
- Calm and collected when in a busy environment.
- Interpersonal skills.
- Team player – this is essential for Feldon Valley.
- Having a good eye for details and plate composition.
- Honesty.
- Able to Step-up; having the confidence to do so but also to admit when you need help.
- Passion and Drive – we want our staff to enjoy what they do and make Feldon Valley a great place to work.
- A good level of fitness – you will be on your feet for long periods of time.
- A right to work in the UK.
- Willing to undertake DBS checks if required.

Who are We?

Feldon Valley was purchased by businessman, Thariq Ahmad, in 2013. His love of the Cotswolds and of Golf led him to Feldon Valley, a North Cotswolds destination with outstanding views of the glorious Cotswolds. Thariq's passion to constantly improve both the Golf Course and Clubhouse has been undeterred, and in 2017, a multi-million pound redevelopment of the site commenced allowing Feldon Valley to grow as a Cotswold retreat for both socialising and pleasure. The Golf Course continues to deliver excellent results and the site now boasts a new Contemporary Cotswolds Clubhouse, Restaurant and Bar, alongside 5 lodges, with 25 onsite bedrooms, launched in May 2019.

With the investment and loyal, hard-working team hand-picked to join us on this new journey, Feldon Valley will become not just a Cotswolds destination but an unrivalled Cotswolds experience.

Reward:

We understand that passion and commitment work both ways, and we want our staff to forge a career here at Feldon Valley. Therefore, we reward our staff with:

- Share of tronc
- A day off if your Birthday falls on a working day
- Staff Uniform
- Career progression
- 28 days holiday (inc BH's)
- Pension Scheme
- Access to childcare vouchers
- Free Hot drinks and fruit for staff in the rest room
- Use of the Golf Course (restrictions apply)
- 25% Staff Discount in the restaurant
- Off peak access to the Fitness Room
- Long service awards
- Employee Assistance Scheme
- Bike to work scheme