

## JOB OPPORTUNITY

# CHEF DE PARTIE

FULL TIME

## JOB DESCRIPTION

### ABOUT US

Open for breakfast, lunch and dinner from 8am - late, 7 days a week, Flame Restaurant was established in 2013 and is a vibrant, eclectic and licensed restaurant in the centre of Belfast.

With an Asador Grill and Tandoor oven on site, we offer a dynamic 'east meets west' food offering and we also have an extensive and modern cocktail list.

We are a group of friendly, hard-working and passionate people with a belief that the customer comes first, and we are now seeking like-minded professionals to join our happy team.

### PURPOSE OF ROLE

The Chef de Partie is responsible for preparing, cooking and presenting dishes within a specialist area.

They will also be required to adhere to all relevant legislative guidelines regarding food safety standards, including HACCP and COSHH.

### ESSENTIAL CRITERIA

- Food qualification (level 2 or above)
- Positive mindset, a great attitude and a willingness to learn
- A genuine interest and love of food, especially Asian Fusion
- At least two years' experience working as a commis chef in a similar environment
- Eligible to work and live in the UK in line with UK Legislation
- Ability to work nights, weekends and bank holidays

### DESIRABLE CRITERIA

- One years' experience working in a similar role as Chef de Partie
- Food safety certificate (level 3 or above)
- First Aid Certificate/Appointed Persons Certificate
- Pastry skills

## TO APPLY FOR THIS POSITION

Please email your CV to [kitchen@flamerestaurant.co.uk](mailto:kitchen@flamerestaurant.co.uk)

Reference ID: Chef De Partie/Jnr Sous Chef

Expected start date: Open

Salary: Negotiable

Job Types Full-time, Permanent

