**Chef de Partie Full Time Monday - Friday**

**Chef de Partie** **Part Time - Fridays**

**Chef de Partie Part Time - Saturdays**

Fixed Term Contract – 3 months which could become permanent

** - Exclusive Boarding School Located in The Surrey Hills

Competitive Pay Rates

**Hurtwood House School**

*Holmbury St Mary, Dorking, Surrey RH5 6NU*

We are looking for Chefs and General Catering Assistants for a wonderful family run private boarding school nestled in the Surrey Hills. We are looking for talented people to join our team producing and serving freshly prepared meals for 350 boarders using top quality locally sourced products. We have a modern well-equipped kitchen and even have a full size outside wood burning pizza oven!

Ideally you will have a background in an independent school, restaurant or an up-market contract catering site and will be looking for an exciting new challenge. We are looking for someone with excellent presentation and communication skills, with a real passion for food and service and bags of enthusiasm.

The ideal candidate will have proven craft skills and a real passion for fresh food. Ideally qualified to NVQ level 2 in Professional Cookery or equivalent, you will be rewarded with a competitive salary working term time only.

We are committed to safeguarding and promoting the welfare of children, all successful applicants will be required to complete an enhanced DBS application, provide 2 references and have right to work in the UK.

Please state which position(s) you would like to apply for.

Key information:

Chef de Partie 1 - Hours of Work: 15.00 – 19.00 Monday to Friday

Chef de Partie 2 - Hours of Work: Fridays only, 8.30 – 14.00 & 15.00 – 19.00

Chef de Partie 3 – Saturdays 9.00 – 14.00 & 15.00 – 19.00

Sector: School Education

* Location: Near Dorking, Surrey

Key Responsibility: Chef de Partie

* Be fully up to date with HACCP, food safety and allergens.
* Be naturally outgoing and vibrant
* Have excellent organisational skills
* Demonstrate great attention to detail
* Be up to date with current food trends

Skills/Experience required:

* Food Hygiene & Food Allergen Certificate level 2 or level 3
* Excellent organisational and managerial skills
* City & Guild Qualification OR NVQ equivalent
* Enhanced DBS check

This vacancy is being managed by Mel Burley, Senior Consultant ISCC on behalf of Hurtwood House School.

Please state which vacancy you are interested in, complete the application form, scan and email to Mel.Burley@ISCC.co.uk.