

**Job Title:** Trainee Chef de Partie

**Job Description:**

- To maintain consistent high standard of food preparation and cooking as implemented by the Head Chef.
- To always practice safe and professional working methods
- To report for duty in good time, clean tidy and wearing the correct uniform.
- To continually achieve to succeed customer expectations.
- To help achieve budgeted food cost.
- To be due diligent in all aspects of food preparation & production as laid down by our food handlers guide
- To daily follow guided measures on HACCP, COSSH & Food Due Diligence.
- To monitor stock movement and ensure there is minimum wastage.
- Develop a close working relationship with all hotel departments
- Maintain levels of service that consistently exceeds the expectations of our guests
- To undertake any reasonable requests made to you by the company, including flexibility in hours and responsibilities

**Responsible to:** Head Chef

**Location:** Mour Hotel, Annesley, NG15 0EA

**Hours:** Full Time, 40 Hours per week, 5 shifts per week

**mour hotel**

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