



THE WHITE HORSE BASTON

Job Description: Chef de Partie

Full-time – 39 hours per week

We're looking for a passionate Chef de Partie to join our busy kitchen team. You'll support the Head Chef and help deliver high-quality dishes in a fast-paced environment across both our pub and events venues.

KEY RESPONSIBILITIES:

- Prepare and present dishes to a consistently high standard
- Maintain quality, consistency and portion control throughout service
- Ensure food hygiene and health & safety standards are always followed
- Monitor stock levels and help minimise waste
- Keep your section clean, organised, and service-ready
- Work closely with the wider kitchen team during busy services and events

ABOUT YOU:

- 2–3 years' kitchen experience (Chef de Partie or similar preferred)
- Ability to work well under pressure in a fast-paced kitchen
- Strong time management and organisational skills
- A positive attitude and team-focused approach
- Food Hygiene Level 2 preferred

WHAT WE OFFER:

- Competitive pay, depending on experience
- Friendly and supportive working environment
- Opportunity to grow and develop within a growing hospitality business

Apply now to join our team.

info@thetfordfarmestate.co.uk