

Chef de Partie - Allegra

What you'll do...

- Support the senior chefs and the team around you
- Work with fresh products in order to create high quality seasonal dishes
- Work efficiently to maintain the highest quality and standards in line with the company brand standard
- Become an asset to your team and the business
- Embrace the opportunity, get involved and add to our awesome company culture while having fun

What we are looking for...

- 2+ years' experience as a chef in a busy, bustling environment
- Personality, positive attitude and team work are key
- Passion and drive
- You're looking for a place where you can be you
- You want to be part of a team that works hard, supports each other and has fun along the way

What's in it for you...

- A brand-new building with state-of-the-art kitchen and equipment to make your eyes water
- 28 days holiday (including bank holidays) increasing 1 day per completed year up to 33 days, pension and life insurance
- A health cash plan, through which you can easily claim money back on things like dental, physiotherapy and contact lenses
- Take care of your physical & mental wellbeing through a support help line, gym discounts and wellness classes
- Treat yourself with lots of retail & hospitality perks through our partners
- Freshly cook food during your shift
- Excellent discounts in stays and across all our F&B outlets
- Lots of opportunity to progress and switch it up as part of a global family of brands
- Training to get you settled into your role, learning academies to broaden your skillset and development that helps you think, make and thrive at work
- Opportunity to join our unique GROW academy and learn skills that you last you a life time, from outstanding Hospitality professionals