

Senior Chef de Partie / Kitchen Lead (Permanent)

 Archers Rest Café Bistro, **Great Denham**

 Up to £13.50/hr + Holiday Pay (Equates to £15.12/hr) + Great Tips!

 Full-Time (30–40 hours) | Daytime-focused shifts

Tired of brutal midnight finishes and corporate kitchen grinds? We are looking for a reliable, confident Senior Chef de Partie to become the right-hand person to our Head Chef at Archers Rest.

This is a permanent role offering the perfect mix of team collaboration, independent leadership, and a much better work-life balance.

WHY JOIN US?

- **Better Balance:** This is a daytime-heavy role. Our evening bistro/tapas service is purely seasonal (finishing at the end of October), meaning you get your evenings back for most of the winter.
- **True Responsibility:** You will be trusted to step up and run the kitchen smoothly on the Head Chef's days off.
- **Varied & Fun Cooking:** You won't get bored—work across everything from fresh brunch to evening tapas and stone-baked pizza.
- **Great Earning Potential:** A competitive hourly package plus a fair, transparent share of tips.

WHAT YOU'LL DO:

- **Lead the Line:** Run the kitchen confidently and independently on the Head Chef's days off.
- **Deliver Quality:** Prepare, cook, and present food beautifully across our varied menus.
- **Support the Team:** Work alongside the Head Chef during our busiest weekend rushes.
- **Kitchen Pride:** Maintain excellent standards of food hygiene (HACCP) and cleanliness.

ABOUT YOU:

- Solid experience in a fast-paced, fresh-food kitchen.
- Confident stepping up, delegating tasks, and managing a kitchen service solo when needed.
- Calm under pressure when the ticket machine starts printing during weekend lunch rushes.
- Live within a reliable, commutable distance of **Great Denham**.

HOW TO APPLY:

If you want your passion back without losing your social life, we want to hear from you!

Please email your CV and cover letter to amy@gustocatering.co.uk