

CHEF DE PARTIE

Location - Farringdon or London Bridge

We are looking for an experienced Chef de Partie to join our amazing kitchen team. If you have a positive 'can-do' attitude and can easily adapt to new environments whilst remaining professional, approachable and willing to assist our vibrant kitchen team, then this job is for you.

We pride ourselves on our energetic, excellent team, friendly service and high quality rare breed meats, wine and cheese.

What we offer in return:

- An opportunity to work with talented chefs
- Competitive rates of pay
- Job training and development
- 28 days' leave per annum, including bank holidays (pro rata for part time staff)
- Uniform and meals whilst on duty
- We are closed over the Christmas period and all Bank Holidays

Applicants must be eligible to work in the UK.

The family atmosphere amongst staff and the excellent work ethic of our employees is what makes Vivat Bacchus a team playing establishment. If this sounds like you, please apply now.