

CHEF DE PARTIE

We want to find enthusiastic chefs genuinely passionate about cooking great local Welsh produce.

Our Beach House Restaurant is situated on the golden sandy beach of Oxwich Bay on the famous and stunning Gower Peninsula. The is established as one of the leading restaurants in Wales, having been awarded AA Restaurant of the Year for Wales, a prestigious Michelin Star and 3 AA rosettes.

The restaurant is now looking for a passionate and talented Chef de Partie to join our Head Chef Hywel Griffith and his team.

What we offer:

- Package up to £35,000 including Gratuities.
- Gratuities are shared evenly through a Tronc system and currently amounts to 10k to 12k per annum per employee.
- 4 day working week.
- Extra days worked paid.
- Christmas day closed, January closure and 1 week closure in the summer.
- Individual Training and development plan for all staff.
- Discretionary annual employee profit share programme.
- Enhanced company pension plan through Royal London.
- Generous 30% staff discount off food and beverage at Beach House Oxwich and its sister businesses Coast Saundersfoot and Grove of Narberth.
- £75 staff rate and £190 Friends and Family room rate at the Grove of Narberth.
- £50 Staff rate and £150 Friends and Family room rate at Penmaenuchaf Hotel.
- Excellent working environment with work life balance on Gower Peninsula, a recognised Area of Outstanding Natural Beauty.
- Employee Assistance Programme provided by Hospitality Action.
- Annual staff rewards scheme.

A successful candidate will ideally have:

- Sound experience at 3 AA Rosette or 1 Michelin star environment.
- A calm mature approach.
- Clear passion for the industry and food.
- Natural ability as a chef with outstanding attention for detail.
- Real ambition to succeed at the highest level.
- Dedicated and excellent team player with coaching mentality.
- A resilient nature that thrives under pressure.

The successful candidates will be joining a business with a strong family philosophy and a highly experienced award-winning team driving for the highest standards of food and service. Together we work hard to achieve excellence in a supportive and fun working environment.

Interested...

If so, we would love to hear from you. Please forward applications with a covering letter and CV's to our Group HR Manager Oliver <u>oliver@serencollection.co.uk</u>.

We look forward to hearing from you!

THE **seren** Collection