

Catering & Hospitality Vacancy

Job Title	Chef de Partie
Department	Catering & Hospitality
Location	Tynecastle Park, Gorgie Road, Edinburgh, EH11 2NL & The
	Pavilion at Myreside, 79 Myreside Rd, Edinburgh, EH10 5DB.
Salary	Competitive salary plus excellent staff benefits.
Hours	Full-time, 46 hours per week, to be worked flexibly depending on
	the needs of the business, which includes evenings and
	weekends.
Reporting to	Executive Head Chef
Closing Date	1 April 2024 (close of play)

We have an exciting opportunity for an ambitious Chef de Partie to work at Tynecastle Park and The Pavilion at Myreside on a full-time basis. The successful candidate will have previous experience in restaurant/fine dining and be passionate about producing the highest quality food.

Heart of Midlothian is a Scottish Premiership Football Club and an Edinburgh institution with a proud 150-year heritage dating back to 1874. The remarkable transformation of facilities within the Club's redeveloped stadium has put Tynecastle Park firmly on the map as the venue of choice for major conferences, exhibitions, and formal dinners as well as private events, weddings, Christmas parties and smaller family occasions. In addition, the Club has recently opened its doors to Tynecastle Park Hotel. The hotel, located inside Tynecastle Park Stadium, is the first of its kind in the UK, being solely owned and run by the football club. Therefore, this is an extremely exciting time to join our award-winning Catering & Hospitality Team.

Key Responsibilities:

- Work with supervision from the Executive Head Chef or Senior Sous Chef's in the general day to day running of kitchen operations.
- Play an essential role in supporting Senior members of the team to produce a high standard of food for conferences, match-days, private events, weddings, parties, and any other events hosted at Tynecastle Park and The Pavilion at Myreside.
- Always adhere to food hygiene regulations and HACCP compliance.

Essential Qualifications & Experience:

- Previous experience in restaurant/fine dining or similar role in event catering.
- Possess the relevant Elementary Food Hygiene qualification and experience of working a HACCP system (Desirable).
- Able to evidence Legal Right to Work in the UK.

Essential Skills & Abilities:

- Passionate about food and committed to providing excellent customer service through quality food.
- Able to demonstrate the ability to work under pressure and meet deadlines.
- Have strong organisational skills and the ability to multitask.
- Able to demonstrate strong teamwork skills, with a can-do attitude, proven professionalism, and excellent timekeeping.
- Flexibility with working patterns due to the nature of the business.

How to apply: If you think that you are suitable for the position and meet the criteria above, please send your CV to Recruitment@homplc.co.uk.

Please note, due to an expected high volume of applications the advert may be closed earlier than the closing date stated above.

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