we are hiring

Chef de Partie (Late Shift)



Oude Werf Hotel is seeking a bright; vibrant and reliable Chef de Partie, who shares our company values, to join our Kitchen team on the Late Shift. The position is ideal for a person who enjoys being an all-rounder and leading a small team.

requirements:

- •Minimum two years' experience in similar position
- •Diploma or relevant tertiary qualification required
- •PC literate (including: MS Outlook, MS Word, MS Excel)
- •Ability to do stock control (including ordering and stock take)
- Strong communication skills
- Ability to lead team during shift
- •Good knowledge of food handling; hygiene and kitchen terminology
- Ability to handle pressure effectively
- Innovative
- •Hard working and a team player are of high importance
- •Must be able to work late shifts and weekends
- Proactive and able to multi task
- •Must live the company values

what we can offer:

- Working in a caring environment, a "home away from home"
- Pension fund
- Staff meals





