

# chickpea.

CHEF DE PARTIE – Pembroke Arms, Wilton – full time – £9-10 per hour

We are on the hunt for a motivated Chef De Partie to work with us at the Pembroke Arms. Beyond being passionate about food and drink, we're looking for someone who shares our vision and who strives for perfection. To us, there is nothing more important than looking after people and serving the best food.

Working with us at the PA means working with chickpea. – a handful of pubs with rooms and pizza shops nestled in the South West. We're a young and rapidly growing hospitality business and the people we employ are the face of the business. You'll be joining a group of excellent people and you'll have the opportunity to move across the business, if you wish.

As CDP you will work closely with John-Paul Griffin, our Head Chef and Jonathan Russell, our General Manager. Your day to day will involve:

- Ensuring you produce food to our specified standards.
- Working busy sessions and helping towards high speed of service.
- Working with the team to develop and maintain a fun and friendly work environment.
- Helping to reduce food waste and managing stock levels.
- Helping to keep up to date with existing food safety procedures.

We'd love it if you had experience:

- Preparing and cooking food in a busy kitchen – this is not essential!
- Working as part of a team.
- Working with food in a safe manner.

What's in it for you:

- An equal and entire share of gratuities;
- A 50% discount at all our places;
- Free and professionally laundered uniform;
- Employer pension contributions;
- Regular days off;
- A formal (and informal) training program;
- Scope to progress across the group.

If you think you have what it takes, please send your CV to Jon at [res@pembrokearms.co.uk](mailto:res@pembrokearms.co.uk)