



Chef De Partie **Competitive Salary**

The Titanic Hotel Liverpool is all about the restoration of one of our city's most historic and iconic buildings. The hotel forms part of the Stanley Dock Village development overlooking the waters of Stanley Dock. The hotel is a hotel of unequalled proportion of size, service and style. The hotel has 153 bedrooms, The Rum Warehouse – our Events space with a capacity for 800 guests, the Maya Blue Wellness Centre, Stanley's Café & Stanley's Champagne Bar.

As a Chef de Partie you will be required to assist the Sous Chefs in the preparation and service of food ensuring that the highest standards are maintained at all times and to ensure that the Kitchen areas designated, equipment and utensils are always kept clean and tidy to the standards required by the Hotel.

Good communication skills are essential along with previous experience in a similar role within a 4 star hotel.

Company benefits include:

After completion of successful probationary period –

Staff discount of 50% in Restaurant and Bar, friends and family room rates, long service rewards, trip advisor awards, annual employee awards, pension, uniform, free meals whilst on duty.

The Titanic Hotel, Liverpool aims to provide a working environment that is enjoyable, unique!

If you feel you meet the criteria listed above and are a Chef De Partie who possesses flair, creativity and commitment, we would love to hear from you.

Only professional candidates to apply with a proven track record of experience.

Simply apply by sending your CV and covering letter to
titanichotel.hr@titanichotelliverpool.com.

Please note: you will need to provide satisfactory references before interview is confirmed and we can only accept applications from those eligible to work and live in the UK.