



MOSS & MOOR

Moss and Moor is an exciting new restaurant on the edge of Ilkley. We have an excellent opportunity for a Chef de Partie where you will be working with some of the finest producers and ingredients the region has to offer.

We have a 200 seat dining room, including a terrace where we offer healthy, nutritious and exciting dishes that change with the seasons.

We are only opening during the daytime, serving brunch, lunch and afternoon teas, and a roast on a Sunday, means you will have your evenings free, quite unusual in the hospitality industry.

We expect you to be dynamic and passionate; this will be a very fast paced style of service, serving up to 400 meals per day. As a Chef de Partie, you will be expected to show accountability and the necessary qualities, to run and manage your section.

Requirements of our Chef de Partie:

- Passion for cooking with a desire to grow your knowledge and culinary skills further
- Always strives for excellence and consistency, providing the best possible hospitality experience for our customers.
- Thrives under pressure with a positive can-do attitude
- Hard working and reliable with an excellent work ethic
- Have a minimum of 2 years' previous experience as CDP
- Experience working with busy breakfasts, fast paced lunch venues, afternoon teas and Sunday roasts
- Demonstrate knowledge of Food Safety/Hygiene and Health & Safety procedures
- Excellent communication skills

Benefits:

- Staff discount card
- Share of tips with all restaurant staff
- Up to 30 days holiday
- Flexible rota's to ensure a healthy work-life balance
- Pension scheme

Beyond skills we are looking for a Chef de Partie with heart and personality who has a real passion for hospitality!

If this sounds like you, please get in touch with a copy of your **CV** and a **small cover letter** telling us why you would love to be considered to join the team at Moss And Moor.

Best of luck, Kevin Gratton