

JOB ADVERT

Position – Chef de Partie



Moss & Moor is an award-winning restaurant who are currently seeking an ambitious Chef de Partie who has a passion for cooking and a desire to grow within the business, managed and inspired by our Head Chef. You will be guided and encouraged to advance your career within one of the strongest culinary teams in Yorkshire.

We are an independent family-owned restaurant based on the edge of Ilkley Moor, we have been highly commended in the 'Best Brunch' category in The Oliver Awards, our Yorkshire Post Review achieved 5/5 and we have recently been included in The Good Food Guide 2023.

Our kitchens are open to the staff from 8am – 5pm, meaning *your evenings are free!*

- Salary up to £14 Per Hour dependent upon experience and ability.
- 37.5 hours per week

Chef de Partie requirements

- 3 years' experience of working in a busy kitchen environment producing high quality fresh food.
- Ability to work with a team
- Ability to work under pressure
- Positive attitude and desire to learn

Benefits:

- Tips on top of salary
- Free Uniform
- On-site parking
- Evening free!
- 5pm finishes
- Discount card.
- Flexible rotas to ensure a happy and healthy work - life balance.
- Pension scheme
- Up to 30 days holiday pro-rata