



## **Catering & Hospitality Vacancy**

<b>Job Title</b>	Chef De Partie
<b>Department</b>	Catering and Hospitality
<b>Location</b>	Tynecastle Park Stadium (including Skyline Restaurant) & Myreside Pavilion
<b>Salary</b>	Competitive Salary (dependent on experience) plus attractive staff benefits
<b>Position</b>	Full Time including evenings and weekends depending on the business needs
<b>Closing Date</b>	28 June 2022
<b>Start Date</b>	As soon as possible
<b>Reporting to</b>	Executive Head Chef

Heart of Midlothian Football Club is an Edinburgh Institution with a proud heritage dating back to 1874. Currently the Skyline Lounge, The Executive Lounge, Supporters Bar facilities and Myreside Pavilion are open and have received excellent reviews from guests whilst maintaining a high standard of customer service.

We have an exciting opportunity for an ambitious Chef de Partie to work across multiple sites including our Skyline Restaurant at Tynecastle. The restaurant is currently open Thursday to Sunday for lunch and dinner with a promising rating on Trip Advisor for Edinburgh.

The role offers an excellent opportunity for the right candidate to join an award-winning catering and hospitality operation. The successful candidate will assist in the general day to day running of the kitchen at Tynecastle Park Stadium as well as other sites as per the needs of the business to produce excellent quality of food.

### ***Key Responsibilities:***

- Work directly for the Executive Head Chef under their supervision or the Sous Chef's supervision in the general day to day running of the kitchen operations across multiple sites.
- Work closely with the Senior Chefs to produce a high standard of food in a large catering operation on match-days, conferences and events and the Skyline restaurant.
- Always adhere to food hygiene regulations and HACCP compliance.

***The successful candidate will:***

- Have a minimum of 2 years' experience in restaurant/ fine dining or similar role in event catering
- Ideally the successful candidate will possess the relevant Elementary Food Hygiene qualification and experience of working a HACCP system  
Be passionate about food and demonstrate a strong commitment to excellent customer service through your food
- Be able to demonstrate the ability to work under pressure
- Be mobile to work across 2 sites in Edinburgh
- Above all, demonstrate a strong team work ethic with a can-do attitude, proven professionalism and excellent timekeeping

**How to apply:** If you think that you are suitable for the position and meet the criteria above, please send a CV to Shannon Emerson, HR Advisor at [Recruitment@homplc.co.uk](mailto:Recruitment@homplc.co.uk).

Due to an expected high volume of applications the vacancy may be closed early, in the event you do not receive a response within two weeks please assume your application has been unsuccessful.

***HEART OF MIDLOTHIAN FOOTBALL CLUB IS AN EQUAL OPPORTUNITIES EMPLOYER AND FULLY COMMITTED TO THE SAFEGUARDING AND WELFARE OF VULNERABLE GROUPS. HEART OF MIDLOTHIAN IS A LIVING WAGE ACCREDITED COMPANY.***