

SOUS CHEF/CHEF DE PARTIE ADVERT WORDING

Holroyd Howe is one of the UK's leading contract caterers, providing fresh food services solely to independent schools and colleges.

We are a team of experienced professionals who tailor our catering service provision specifically to suit children of all ages in order to meet the bespoke requirements of each school.

We are currently looking for a **talented and proven Chef de Partie** in one of our client's prestigious sites in **Oswestry**

You will be working in a great kitchen environment using and serving fresh, seasonal produce using modern techniques and always looking at developing the food offer.

As well as having excellent presentation, communication and management skills, you will be able to demonstrate a **real passion for food and service** and possess **bags of enthusiasm**.

You will:

- ideally have experience working within Education catering
- have a progressive career to date
- have good Health & Safety knowledge
- be able to work within set budgets
- know how to cost and plan menus accurately
- be familiar with training and coaching a team
- be up to date with current food trends

“Holroyd Howe is committed to safeguarding and promoting the welfare of children and vulnerable adults and expects all employees to share this commitment. An enhanced DBS disclosure must be obtained for this role”

This appointment is offered on return of satisfactory professional references.

To apply, please email your CV and covering letter to **Karen.roberts@oswestryschool.com**