

CHEF DE PARTIE

We are currently seeking a Chef de Partie to join our Team of Corinthia Prague Hotel in Czech Republic.

Corinthia Hotel Prague beckons with unrivalled panoramic views of this magical city. Located just minutes from some of the city's main cultural and business highlights, including the Vyšehrad Park, Wenceslas Square and the Pankrac Business District, Corinthia Prague is the ideal destination for business and leisure travelers alike.

Scope and Purpose

Corinthia Hotel Prague is looking for a candidate for the position Chef de Partie who will be able to work for volumes producing kitchen as well for fine dining a la carte.

Entry Requirements

Corinthia Hotel Prague is looking for a candidate for the position Chef de Partie, who will be responsible for the food, their proper preparation and storage, compliance with technological procedures, recipes, weights, use of modern technological equipment with a focus on their proper use, managing the rules of modern Gastronomy and putting them into practice.

Other skills that will need to be demonstrated include:

- A chef's education
- 2 years of experience in the field
- Basic knowledge of English
- Knowledge of hygienic rules and HACCP knowledge
- Affability
- Flexibility

Benefits

- 5 weeks of holiday after 1 year of employment
- Complimentary dry cleaning of business attire/uniform
- Discounted Salon, Spa, Food and Beverage and accommodation rates – in London and across our the Corinthia Hotel International portfolio
- Meals on duty
- Professional learning and development programs
- Interesting career opportunity and professional growth
- Intra & intercompany transfer opportunities (subject to service & performance)
- Contributory pension scheme provided

- Multisport card
- Free use of Panorama Hotel's spa – Top Deck Spa

To be considered for the Chef de Partie role please click 'apply' to be directed to our website to complete the online questionnaire.

APPLY