



DEMI CHEF DE PARTIE

In February 2018, Corinthia Hotel London announced an exciting partnership with Tom Kerridge, one of the UK's most renowned Michelin starred chefs, to launch a new dining concept in the hotel, his first in the capital.

The new restaurant will be a relaxed British brasserie-style all-day dining room, uniting Tom's consummate culinary talent and Corinthia's trademark luxury. Located on the ground floor of the hotel (in the space formerly occupied by Massimo Restaurant & Bar), the restaurant will incorporate its own bar, private dining room and rotisserie, with an updated interior designed from David Collins Studio.

Together we strive to be industry leaders, not only in knowledge of food and drink and their execution, but also in our family ethos and the belief that team happiness is the key to success.

The kitchen will select the best British produce to create big, bold and flavoursome food that is the heartbeat of Tom's kitchens. The food has its foundation in classic French cuisine, driven forward with the robust understanding that flavour comes first.

Due to open in September 2018, we are now beginning our search for exceptional hospitality professionals who have a genuine passion for food, drink and impeccable service.

Scope and Purpose

We are currently seeking enthusiastic, passionate chefs to join the Tom Kerridge brigade at Corinthia Hotel London.

Under the guidance of Tom Kerridge and Head Chef, Nick Beardshaw, Demi Chef de Partie will be to take responsibility for the timely production and presentation of food in their section. As a Demi Chef de Partie you will assist and deputise for the Chef de Partie.

Entry Requirements

- Previous experience in a high-volume, quality kitchen. Michelin experience preferred but not essential
- Exceptional culinary skills
- Willingness and flexibility to work additional hours if required
- A demonstrable passion for food concepts and creation, with a good working knowledge of ingredients and techniques
- A strong desire to develop a career in restaurants / luxury hotels
- Empathy for your colleagues
- Ability to work under pressure
- Pride and attention to detail in your work
- The finest personal presentation
- Distinctive, professional and warm personality



- Confidence & professionalism in dealing with high profile clients

Benefits include:

- Competitive salary plus service charge
- 5.6 weeks holidays per annum (inc. bank/public holidays)
- Complimentary dry cleaning of uniform
- Complimentary meals on duty
- Discounted Salon, Spa, Food and Beverage and accommodation rates in London and across the Corinthia Hotels International portfolio
- Online benefits platform with extensive discounts on dining, retail etc.
- Professional learning and development programs
- Extensive recognition programs and length of service awards
- Stakeholder pension entitlement
- Season ticket loan
- Childcare voucher scheme

About Corinthia Hotel London:

Corinthia Hotel London combines contemporary flair with traditional grandeur. Situated in the cultural heart of the capital, the hotel features 283 beautifully appointed bedrooms, including 7 penthouses and 51 suites.

Corinthia London provides unrivalled world-class luxury with superb restaurant and bar offerings. The hotel is also home to the flagship *ESPA Life at Corinthia*, a spa housed across four floors, with a hair salon by Daniel Galvin. The hotel boasts the largest room sizes in London and cutting-edge technology.

A career with Corinthia Hotels provides you with a wealth of exposure and experience in genuine hospitality. We believe in delivering a quality service through the execution of high standards as well as the individual contribution of every team member.

Eligibility

In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK. Documented evidence of eligibility will be required from candidates as part of the recruitment process.