

PASTRY CHEF DE PARTIE

The role of the Chef de Partie Pastry will be to work with precision and take responsibility for the timely production and presentation of cuisine produced in dedicated Bakery & Pastry Kitchen.

Corinthia Hotel London combines contemporary flair with traditional grandeur. Situated in the cultural heart of the capital, the hotel features 294 beautifully appointed bedrooms, including 7 penthouses and 42 suites, with 24-hour flexible check-in/check-out, elegant restaurants and bars and the largest, most breathtaking spa in London.

London's most exciting luxury 5* hotel opened its doors in spring 2011 and offers exceptional opportunities for individuals who are professional craftspeople in their chosen career and we are seeking this pivotal role within our expanding Banqueting team.

Providing individual service with precision and empathy for our guests you will be the heart and soul of this iconic 21st Century Grand Hotel. Our culture is strong, vibrant and distinctive. Our talent development opportunities are excellent and ongoing as our company and brand evolves.

Scope and Purpose

As a Pastry Chef de Partie, you will be responsible for the supervision, preparation and service of all bakery and pastry items within Corinthia Hotel London, to include breads, plated desserts, cakes and afternoon tea items.

You would need to ensure that the highest standards are maintained at all times in keeping with a luxury hotel whilst ensuring the brigade maximizes their resources. You will also be required to ensure that strict hygiene regulations are adhered to and constantly improved.

Entry Requirements

We are looking for individuals that understand what it takes to be the best and preferably with proven success in a similar environment. If you are a team player, keen to learn with a desire to excel, and have outstanding interpersonal and communication skills please do apply.

Other skills that will need to be demonstrated include:

- Previous experience as a Pastry Chef from within a 5* hotel or fine-dining restaurant at Chef de Partie level or above
- Demonstrates excellent skills and creativity in one or more aspects of pastry (e.g. sugar, chocolate, bread, plated desserts, Banqueting and/or afternoon tea)
- Fluent in written & spoken English

- Excellent attention to detail
- Strong communication skills
- Ability to work under pressure
- Pride and attention to detail in your work
- The finest personal presentation
- Distinctive, professional and warm personality

Benefits

- 20 paid holidays per annum (plus bank/public holidays)
- 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
- Complimentary meals on duty
- Professional learning and development programs
- Intra & intercompany transfer opportunities (subject to service & performance)
- Contributory pension scheme provided
- Season ticket loan
- Childcare vouchers

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.