



The Falmouth Hotel is one of Cornwall's best located hotels situated opposite Castle Beach, with spectacular views over Falmouth Bay. The hotel consists of 71 bedrooms forming individual styles and views, our Castle View Restaurant and Bar, leisure and spa facilities with an indoor swimming pool and fully equipped gym, and various events spaces which accommodate meetings, functions, weddings and events. The Falmouth, following a recent takeover, is now part of The Cornwall Hotel Collection and operates alongside The Greenbank in Falmouth and The Alverton in Truro.

Now under local ownership after 20 years, we are working hard to develop the hotel and as such a development plan for The Falmouth Hotel's new chapter is very much underway. With the growth of the business, we are now looking for hospitality individuals to join us on our journey as we embark on our new beginnings. If you have a background in hospitality and would like to join a development journey not only for the business but for yourselves; we'd very much like to hear from you.

As part of our recruitment plans, we are looking to recruit a full-time Chef De Partie, working to the needs of the business. This is a fantastic opportunity for an individual to join the hotel in what is a very exciting time for the business.

The position involves early mornings, late nights and weekends, and you will be required to work during peak seasonal holidays.

Role and responsibilities:

- Demonstrate a passion to deliver fantastic food every time to a high standard.
- Must have a no-compromise attitude to food safety and kitchen cleanliness.
- Willingness to learn new skills, and be an active team player with excellent communication skills.
- Willingness to learn from experienced chefs.
- Follow set company SOPs to deliver consistent food offerings throughout all our outlets.
- Flexibility in areas in which you are required to work.
- Punctual and respectful.
- Capable of running a section.
- Working alongside the Head Chef and Sous Chef, you will be able to demonstrate your creativity and consistence in production and preparation of dishes to a fine dining standard.
- Demonstrate great planning and organisational skills, necessary to maintain effective controls with regards to both GP and labour.
- Participate in menu tasting events for the team on a seasonal basis.

Experience within a commercial kitchen and experience as a Commis Chef or CDP would be an advantage. Introductory training over the first two weeks will however be provided. Development and career opportunities will be available to the right individuals following probationary period reviews.

***Please apply by emailing our General Manager Ricky on:
ricky.horan@falmouthhotel.co.uk***