



Chef de Partie

Monday to Friday, 40 hours p/week, 7.00am to 3.30pm

Salary: £28,000 per annum

Fooditude is looking for a Chef de Partie to join our catering operation at our busy central production kitchen based in South Bermondsey.

We specialise in fresh food production with a daily changing menu, packed with exciting and diverse dishes. Our Chef de Partie will join a team of foodies who strive for the best quality. You'll be part of our kitchen team experienced in high volume production, feeding our client sites around Central London.

Chef de Partie requirements:

- experience working with fresh ingredients
- experience in high volume food production
- ability to produce dishes to a high standard
- proven experience as a CDP
- excellent attention to detail

We're offering our Chef de Partie:

- 28 days holiday each year including bank holidays
- Birthday day-off
- Free lunches
- Company pension scheme
- Perkbox employee benefits
- Employee Assistance Programme
- Excellent work-life balance
- Work for London's Healthy Workplace award winner & Caterer.com's People Choice 2021 award winner for 'Employee Wellbeing'!

If you're an experienced Chef de Partie looking for a Monday to Friday role, please send your CV to our People Team on recruitment@fooditude.co.uk

By applying for this position, you are consenting for Fooditude to receive your personal data for the purposes of the job application only. Unfortunately, due to the high number of applications received, we are only able to contact short listed candidates. Therefore, if you do not hear from us within 14 days your application has been unsuccessful and under the General Data Protection Regulation (GDPR) your details will be deleted from our records.