

## **CHEF DE PARTIE (PASTRY)**

We want to find enthusiastic chefs genuinely passionate about cooking great local Welsh produce.

Our award winning Hotel has established itself as one of the leading luxury hotels and restaurants in Wales set in the stunning Pembrokeshire countryside overlooking the Preseli Hills. The Hotel was awarded 5 AA red stars in 2022 and the Fernery restaurant was awarded 4 AA Rosettes. The Grove is under the leadership of the hugely talented Executive Chef Douglas Balish.

Douglas is now looking for a passionate and dedicated Pastry Chef de Partie to join the team.

### What we offer:

- Package up to £32,000 including Gratuities.
- 4 day working week.
- Extra days worked paid.
- Gratuities evenly shared through Tronc system, currently employees enjoy 2k per annum.
- Pension provided through NEST.
- Eligible to be part of Seren Employee Profit Share Scheme.
- Genuine work life balance in Pembrokeshire near the world renowned Coastal National Park.
- Tailored training and development plan.
- Financial support for attaining professional qualifications.
- Meals provided whilst on duty.
- Vast scope for career progression across our group of companies.
- Long service holiday benefit.
- Generous Employee Referral Scheme.
- Employee Assistance Programme provided by Hospitality Action.
- Company events and team awaydays.
- 30% staff discount off food and beverage at all Seren Collection venues.
- £75 Employee and £190 Friends and Family room rate at Grove of Narberth.
- £50 Employee and £150 Friends and Family room rate at Penmaenuchaf Hotel.
- Preferred rates at Pride of Britain Hotels and Welsh Rarebit collection.

### A successful candidate will ideally have:

- Sound pastry experience at Michelin or multiple AA Rosette level.
- Clear passion for the industry and food.
- Natural ability as a chef with outstanding attention for detail.
- Real ambition to succeed at the highest level.
- Dedicated and excellent team player.

The successful candidate will be joining an exciting business with a strong family philosophy and a highly experienced award-winning team driving for the highest standards of food and service. Together we work hard to achieve excellence in a supportive and fun working environment.

### Interested?

If you are interested in this role then please forward Covering Letter and CV to Oliver our Group HR Manager at <u>oliver@serencollection.co.uk</u>.

THE Seren COLLECTION



We look forward to hearing from you!

# THE Seren COLLECTION