

Middleton Hall have a fantastic opportunity for a Chef de Partie to join us.

We're a friendly community set within 45 acres of stunning grounds, and we welcome applications from those who share our values and wish to be part of something special - helping our residents live their lives to the full.

**The Opportunity:**

- Permanent contract
- 40 hours per week across 5 x days per week
- Flexibility to work across a 7-day rota
- Works as part of the wider Catering team
- Negotiable depending on experience

\*Typically, a late shift involves working no longer than 9pm – unless a special pre-planned event or celebration is taking place.

**The Role:**

- Prepare, create and present high quality, nourishing food
- Work closely with our Head Chef, developing seasonal dishes and menus
- Accountable for high standards - maintaining exceptional levels of food hygiene and safety
- Monitors stock, storage, waste and associated costs
- Leads by example - supporting the wider catering team
- Supports special events and celebration

**About our Kitchen service:**

Integral to Middleton Hall – our busy catering team prepare and serve home-made food using locally sourced ingredients.

Working closely with our hospitality and care services to ensure a first-class restaurant and dining experience for all residents, families, visitors and Co-owners.

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**To apply please send us your CV (and covering letter) or download and complete our [application form](#) returning either to [recruitment@mhrv.co.uk](mailto:recruitment@mhrv.co.uk)**



We are committed to safeguarding and promoting the welfare of our residents. We expect all co-owners and volunteers to share this commitment and an enhanced disclosure & barring service check (DBS) will be sought.