

Chef de Partie

Uplift Your Career with Corinthia Budapest!

Main Duties:

- Preparation and optimal serving of high quality meals, menus and buffets ordered by the guests for hotel events
- Developing a gastronomic offer of international quality and variety, monitoring new gastronomic styles and incorporating them into the offer
- Managing the work of kitchen staff, organising, managing and monitoring daily production
- Monitoring stock levels, organising and checking orders
- Maintaining and enforcing the HACCP system

The ideal candidate:

- At least 3 years' relevant professional experience preferably in a 5-star hotel environment
- Professional qualification obligatory
- Recipes and kitchen procedures
- English language skills

What we offer:

- Luxury hotel working environment
- Benefits package with service charge, tips and cafeteria
- Complimentary staff meals during shift
- Private health insurance
- Uniform with laundry service
- International Corinthia discounts
- Employee recognition awards and events
- Learning and development opportunities

Candidates must be eligible to work in Hungary and are requested to submit their professional CV in English with their application.

CORINTHIA BUDAPEST, HUNGARY