

Chef de Partie | Innovative Modern-Day Jerusalem Cuisine

Siblings Zoë and Layo and everyone behind the acclaimed and award-winning restaurants, **The Palomar** and **The Barbary**, are looking for a new face to join the kitchen family at The Palomar, London. We make restaurants that we want to go to, built on an ethical foundation of quality and hospitality.

The Palomar opening in May 2014 and has become one of the most innovative and exciting restaurants in London's West End. Serving the food of modern-day Jerusalem, a cuisine influenced by the rich cultures of Southern Spain and Italy, North Africa and the Levant. The Palomar has won the OFM 'Best Restaurant' Award, Tatler 'Restaurant of the Year', Award, and the GQ 'Best Restaurant' Award.

Work alongside Head Chef Tomer Amedi and the brigade in the role of Chef de Partie:

Our group is expanding throughout London and the West End; you have the perfect opportunity to move to new sites and progress up the many opportunities that will come up over the next 12 months. Many of our existing staff have been promoted up through the kitchen reflecting the effort they put into the restaurant.

- You will join a fun and energetic kitchen to work in (just read our reviews!)
- Receive a competitive industry salary packages up to £27,000 for the strongest candidates
- Work with only the freshest ingredients in a daily changing middle-eastern and Mediterranean menu inspired by the diversity of Jerusalem's cuisine
- Bring a creative touch to the menu with daily specials
- Great range of benefits - further training opportunities, in house progression and promotion, meals on duty and discounts at our sister restaurants are just a few of the perks we have on offer

We need you to be a capable Chef de Partie:

- Personality and good customer service are essential with our open kitchen bar
- Work along with the senior team to ensure that the production, preparation and presentation of our food is of the highest standards at all times
- Learn to be comfortable handling stock, rota, costings; experience with Forth Hospitality and Tevalis is very desirable
- Using your natural ability and flair you will contribute to the ongoing creation and development of the menus
- Leading by example, you will use your professional knowledge and experience to model behaviours and skills that inform, inspire and motivate others