

orocco pier

dining | drinking | dreaming



Chef de Partie

Orocco Pier is an established boutique hotel, busy bar, bustling restaurant and popular events venue based in South Queensferry with stunning views over the Forth estuary.

Our passion for producing great food is evident in all aspects of the business - Samphire Seafood Bar and Grill, Antico Café Bar and our events venue, Fuchsia.

We take food seriously at Orocco Pier, so you'll be working with fresh, seasonal, local ingredients – supporting other talented, experienced chefs to deliver a great experience every time. We currently have limited capacity due to social distancing however we have maintained a high level of business, and expect a busy summer ahead.

We are currently recruiting for an experienced Chef de Partie who will report directly to the Head Chef and Sous Chef. The successful applicant will be expected to be able to prepare and serve freshly cooked food to a high standard.



The main responsibilities for this position are:

- To prepare, cook and present dishes in accordance with the standard set by the Head Chef.
- To ensure that portion control specifications are adhered to, as instructed.
- Supervise staff and ensure the smooth running of the kitchen in the absence of the Head Chef/Sous Chef.
- Assist the Head Chef/Sous Chef in the training of all staff in compliance with company procedures.
- Keep all working areas clean and tidy and ensure no cross contamination.

Successful candidates will be expected to demonstrate a high level of the following skills:

- A positive attitude and the ability to work quickly and efficiently, while under pressure.
- You will be flexible and be able to work a varying shift pattern.
- A minimum 2 of years kitchen experience and a desire to be a part of a busy kitchen team.

Our rates of pay are very competitive with an even share of exceptional tips. We are proud of our ability to retain chefs and build on their experience within our company structure.

We are located a 25-minute drive/bus ride from Edinburgh city centre and this must be taken in to consideration before applying.

Please send your CV to: kirsten@oroccopier.co.uk