



MAKE YOUR
CAREER AT
OROCO PIER

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 - Sapphire 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.

Kitchen Porter

Orocco Pier is a 17-bedroom boutique hotel with a café bar, restaurant and events venue.

We are privately owned and have 20 years of trading history. We are a busy operation but work hard to make sure our customers and team are looked after to a high standard.

As our level of business has remained busy after the summer months, we are now looking for an additional team member to assist our kitchen and help maintain cleanliness standards.

What will I be doing?

- The main responsibility for this position is ensuring that the chefs and Front of House areas have a continual supply of clean equipment and crockery. This is vital to the smooth running of the operation so your role is an important one
- You will also be helping make sure work stations are kept clean and tidy so that everyone can work safely and efficiently
- You will need to ensure the kitchen is cleaned down at the end of service to make sure that it meets health and hygiene standards
- When suitable you may be asked to assist with food preparation

We know that Hospitality can be hard work, however we feel it is definitely rewarding! What we can offer...

- Competitive wage rate. £10 per hour plus inclusion into our Service charge TRONC system which will generate you extra income each month
- Flexible working shifts and good hours - which work around the business but also you! We want to ensure that you get at least two days off per week
- Staff taxis out with public transport times, Applicants should be aware we located approximately 10 miles from Edinburgh City Centre on a bus and rail link but will find that having their own transport would be preferable.

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