

# Demi Chef De Partie

- West London (W2), [Marble Arch](#)
- Up to £25k per annum

## The Role

We are looking for an enthusiastic, innovative and quality focused Chef to join our team. You must have good food production and presentation skills, the ability to organise effectively and work alone or as part of the team. Banqueting experience as well as restaurant experience is an advantage. The shift system is normally 5 out of 7 days with paid overtime.

This is a hands on role where you will work within the kitchen brigade and work in aspects of food production, presentation, and service. We are looking for a proactive forward thinking ambitious Chef who will perform consistently in line with the Club's high standards.

## Required Experience:

Preferably, you will have experience in a similar Hotel/Club/Contract Catering operation. A good knowledge of Health & Safety and Food Hygiene is required. The ability to work alone or as part of a team under pressure is essential.

## Benefits Package

28 days holiday per year

Free meals on duty

Training and development programme

## Eligibility

You **must** be eligible to live and work in the UK to apply for this position.

## About Us

The Victory Services Club in London is a successful and prestigious private members club exclusively for serving and retired members of all ranks of the UK Armed Forces (and their allies), and their immediate families. The Club was established in 1907 as a charity with two primary objectives: to promote military efficiency and esprit de corps, and to relieve need, hardship or distress amongst serving personnel and their dependants. The Club is located adjacent to Marble Arch and offers 202 bedrooms, 8 Conference Rooms and a range of other facilities including bars.

## To Apply

If you are interested in applying, please email your CV to our Executive Chef, Paul Mattocks on [paul.mattocks@vsc.co.uk](mailto:paul.mattocks@vsc.co.uk)