
TURNEY FAMILY FARMS

PARTNERSHIP

Chef de Partie @ The Cow (2 Roles Available)

1st May – 31st August (Fixed Term) | Live-in accommodation may be available

Love the buzz of a busy kitchen? Thrive under pressure and take pride in delivering beautifully presented, high-quality dishes? If you're ready to take ownership of your section and be part of a strong, supportive brigade – this could be your perfect summer role.

We're looking for **two talented and motivated Chef de Parties** to join the kitchen team at **The Cow** for our busiest and most exciting season of the year — with two slightly different focuses:

- **Role 1:** Predominantly working on our School Residential programme (transitioning into The Cow restaurant kitchen during school holidays)
- **Role 2:** Predominantly based in The Cow kitchen throughout the entire contract

The Details

- **Fixed Term:** 1st May – 31st August (inclusive)
- **Hours:**
 - o Average 40–45 hours per week
 - o Typically 5 days out of 7
 - o School holidays may require up to 6 days per week
 - o Quieter weeks may be 4 days per week
- **Pay Rate:**
 - £14.00 per hour basic rate
 - £15.69 per hour including 12.07% rolled-up holiday pay

Holiday entitlement is paid monthly at 12.07% in addition to the basic hourly rate.

- **Accommodation:** Optional accommodation may be available at an agreed monthly cost

The Role

As Chef de Partie, you'll take charge of your own kitchen section, ensuring dishes are prepared and presented to the highest standard of quality and consistency.

Your responsibilities will include:

- Preparing and cooking dishes within your section to exceptional standards
- Ensuring your section is fully prepped and organised ahead of service
- Supporting smooth, timely service during busy periods
- Communicating clearly with chefs and front of house to coordinate the pass
- Monitoring portion control, waste reduction, and stock usage
- Maintaining food safety, hygiene, and cleanliness at all times
- Alerting senior chefs to any equipment or operational issues
- Remaining calm and professional during high-volume services

This is a fast-paced, high-pressure environment — but one that rewards skill, teamwork, and pride in your craft.

You'll Need To Be:

- Experienced working in a professional kitchen
 - Confident running your own section
 - Calm and efficient under pressure
 - A strong communicator who works well within a brigade
 - Reliable, punctual, and committed to high standards
 - Knowledgeable in food safety and hygiene practices
 - Detail-focused in both preparation and presentation
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Bonus Points If You:

- Have experience in high-volume seasonal kitchens
 - Are confident working across multiple sections
 - Take a proactive approach during busy service
 - Are keen to develop and progress within a growing business
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Why Join Us?

- A busy, energetic summer season with a strong team
- Work in a well-established, popular restaurant
- Competitive pay with holiday pay included
- Staff discounts available across site
- Gain valuable high-volume seasonal experience
- Opportunity to progress within the wider business

If you're ready to step up, own your section, and deliver standout dishes as part of a passionate kitchen team at **The Cow**, we'd love to hear from you.

Please note:

- Tapnell Farm is in a remote location, so your own transport is required.
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To Apply

Email CV and covering letter to grace@tapnellfarm.com

Deadline: Friday 20th March 2026