

Callum Fraser

Chef de Partie

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Profile

Chef de partie with six years in hotel and restaurant kitchens, now running the sauce section in a 90-cover brasserie. Cooks consistently through busy services, develops dishes for the seasonal menu with the head chef and keeps food safety records spotless. Looking for a senior chef de partie or junior sous chef role.

Experience

Chef de Partie

The Grain Store Brasserie, Edinburgh · April 2023–present

- Run the sauce section for up to 180 covers on a Saturday, with one commis chef.
- Develop two dishes for each seasonal menu with the head chef, costing them to the menu's margin.
- Check deliveries, rotate stock and place the section's orders with three suppliers.
- Keep temperature and allergen records for the section and train new commis chefs on them.

Commis Chef

Lochside Hotel, Perthshire · 2020–2023

- Worked across the larder, pastry and breakfast sections for a 120-bedroom hotel and weddings of up to 200.

Qualifications

Professional Cookery, SVQ Level 3

2022

Food hygiene, Level 2 (refreshed 2025)

Skills

- Sauces, butchery and fish preparation
- Menu costing and stock control
- Allergen management and temperature records
- Training commis chefs

Additional information

Available for split shifts, evenings and weekends.