

Job Description



Job Title	Chef de Partie
Reporting to	Head Chef
Grade/Salary Band	£18,770 (40-hour week) plus OTE at £9 per hr. (4-day week)

Job Summary

To be responsible for your section within the Kitchen to produce high quality food always to comply with the brand standard set within the food specifications set to ensure at all hygiene regulations and safety standards are met always. To complete full basic training and development training as required.

Key Duties & Responsibilities

- To ensure the company fulfils its responsibilities under:
- The Food Safety Act 1990
- The Food Safety (general food hygiene) Regulations 1995
- The Food Safety (temperature) Regulations 1995
- The Health and Safety at Work Act 1974
- To take the full responsibly of the Sous Chef in their absence
- Oversee and aid in the preparation, cooking and presentation of food from your specialist section with the kitchen.
- Responsible for enforcing proper storage, labelling and use of all food supplies to prevent unnecessary spoilage and to maintain cost control.
- Work closely with the Head Chef/Sous Chef to ensure kitchen is running smoothly and efficiently.
- Optimize food quality and guest satisfaction.
- Assist the Head Chef/Sous Chef with Menu planning, inventory control, scheduling, ordering of kitchen supplies.
- Delegate duties to chefs working in your specified section of the kitchen.
- To ensure all food is of a suitable temperature before serving and that portion control guidelines are being maintained
- To project a professional company image by adhering to the company policy concerning uniforms, personal hygiene & footwear and acting in a professional manner always.
- To report to management and unsafe equipment, practices or anything that will affect the safe running of the Kitchen
- Assist the Head & Sous Chefs with ordering to ensure sufficient stock holdings.
- Ensuring all relevant cleaning is done to company standards and your area is clean and tidy always.
- Managing and training any demi-chef de parties or commis working with you
- Helping the Sous Chef and Head Chef to develop new dishes and menus
- Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety
- Monitoring portion and waste control to maintain profit margins
- Any other reasonable duties expected of you and requested by Management

Competencies

- Great cooking skills
- A cool head keeps calm under pressure
- An ability to delegate appropriately
- Organisational flair
- A grasp of profit margins
- Able to order food and non-food stock
- Manage junior team members
- Able to run medium functions & small restaurant services

Skill & Qualifications		
	ESSENTIAL	DESIRABLE
Accredited	NVQ Level 2 or Equivalent	NVQ Level 3 or Equivalent Level 2 Food Safety Level 2 Health & Safety Level 3 Food Safety
Non-Accredited	Competent running all sections of the kitchen Experience in a kitchen at DCDP Level	Experience in a kitchen at CDP level Experience in running functions Experience in running restaurant service
Responsibilities		
	Extent	
People	Jnr Chefs and KPs	
Financial	Assist in achieving food COS – food wastage and ordering	
Use & Care of Equipment	To be aware of correct procedures for using any equipment encountered with in the role. Reporting any defects or unsafe items to a senior chef	
Health & Safety	Actively promote and monitor the health and safety at work regulations with HASAW act 1974 & hygiene regulations Act 1971	

General Conditions
<p>Along with a great work life balance achieved by working a four-day week and guaranteeing you a planned full weekend off every six weeks this role gives you potential to increase your earnings with overtime paid for additional shifts, fantastic development opportunities and some great benefits: -</p> <ul style="list-style-type: none"> • Competitive pay for every hour worked plus potential gratuities • Guaranteed one weekend off in every six • FREE theme park tickets allowance for family and friends • Discounted hotel stays through the Interstate UK hotel portfolio • 24 days' annual leave per year • Employee Assistance Programme – including access to helpline services, retail discounts and health plans • Free onsite car parking • Laundered uniform • Meals on duty