

CHEF DE PARTIE

Reports to Sous and Head Chef and have the responsibility of running your own section and always ensuring highest level of food.

Is passionate, hardworking and is a career driven Chef De Partie who is capable of supporting the Head Chef as part of a large driven team.

Understanding of HACCP and Key Operations of a modern kitchen

KEY RESPONSIBILITIES

People

Respect other roles and parts of the business, we are all working towards a common goal.

Customer Service

Deliver the companies stated mission with exceptional service and venue standards for the bridal party, their guests plus new prospective clients.

System and Process

Full compliance of all operating controls, policies, procedures, and service standards.

Main Duties;

- Supports the Head Chef as part of large team
- To deliver a dishes that exceeds all expectations, in terms of flavour, quality and presentation.
- To ensure a consistently high standard of hygiene at all times, resulting in a 5* EHO award.
- To develop as part of a kitchen brigade, who can drive the culinary aspirations of the company.
- To have a good understanding of your financial targets, including food GP% and wage control.

Person Specification

Factor	Essential?	Desirable?
Qualifications		<ul style="list-style-type: none"> • Food Hygiene Level 3 COSHH
Relevant Experience	<ul style="list-style-type: none"> • Experience of being part of a large commercial kitchen 	<ul style="list-style-type: none"> • experience of being part of a kitchen brigade producing high numbers of meals to a high standard
Aptitude, Skills and Abilities	<ul style="list-style-type: none"> • Must be a team player • Efficient and organised 	
Personal Attributes	<ul style="list-style-type: none"> • Team Player • Communication • Pride & passion • Astute Flexible • Proactive 	