



Job title: Chef de Partie

Main purpose of job:

To take responsibility for your own section of the kitchen.

Department: Kitchen

Position reports to: *Head Chef*

Position is responsible for:

Assisting the kitchen brigade

Duties, responsibilities and tasks

People

- Respect, other roles and parts of the business, we are all working towards a common goal.
- Fully support the head chef. lead your subordinates with good planning, good communication, training, support, monitoring and where necessary providing feedback, in a structured manner.
- Understand and respect, the function of the organisational chart and line management system.
- Meet daily/weekly with key team members to communicate, plan, review and improve operations.
- Create harmony and build a team spirit. Recognize and resolve issues as soon as possible.
- Inspire and motivate all personal to be the best they can.
- Lead by example.

Customer service

- Deliver the companies stated mission with exceptional service and standards.
- Deliver beyond expectation.
- Provide an outstanding level of customer service when dealing directly with the public.
- Developing and maintaining the image, perception and integrity of the Collection brand
- Build excellent working relationships with key internal and external partners.

Financial

- Understand the financial drivers of the business and seek ways to control and improve them.

Systems & process

- Full compliance of all operating controls, SOP's, policies, procedures and service standards.
- Complying with all Company requirements including H&S, Food hygiene and staff welfare.
- Adhering to and ensuring Team comply with the crisis management process.
- Adhere to stock control systems and 'dot' dating.

Product

- Deliver a product that exceeds expectations in terms of taste, quality and presentation.
- Actively liaise with team members to innovate and improve dishes and cooking techniques.
- Assist the head chef in creating a smooth and efficient service, communicating with front of house managers, with the focus being on exceptional customer service.
- Embrace new ideas, cooking techniques and presentations.
- Ensure that all food is being stored, prepared and served to the highest standard.

Person specification form

Factor	Essential?	Desirable?
Qualifications	<i>Food Hygiene Level 3 COSHH</i>	
Relevant experience	Experience working in a large kitchen	Experience working in a kitchen producing high numbers of meals to a high standard
Aptitude, skills and abilities	Organisation Communication Pride & passion Conflict resolution Astute To be a role model	