

# Chef de partie

## Job Description and Person Specification

### Position Details

**Position:** Chef de partie

**Department:** Kitchen

**Reporting to:** Head Chef

Overall Objective: To prepare and cook food for our guests to an exceptional level

#### Job Description

#### Person Specification

##### Main Objectives

- Prepare and cook Food for all Business areas
- Maintain a clean and safe working environment
- Comply with health and safety legislation
- Work within Budgeted guidelines including waste management, portion control, updating production sheets
- Comply with allergen policy as implemented by exec chef

##### Summary of Duties

- Prepare and cook wide range of Complex fresh foods including fruit and vegetable, fish and seafood, meat and poultry dishes
- To cook from raw ingredients for ala carte restaurant, Bar menu, room service, Large events, weddings, buffets and carvery
- Prepare food for breakfast, snacks and lunch
- Cook All Breakfast Items, hot, chilled and ambient, for restaurant, day delegate meetings and arena, working to menu specification
- To ensure that all food production is to the standard as set out and presented to specification guidelines
- To ensure all legal legislation requirements including health and safety, food safety and company policies
- To ensure kitchens and equipment are cleaned using cleaning schedule and adhoc cleaning requirements
- To ensure that Stock management procedures are adhered to including rotation, labeling, order sheets and date checks
- On a rota basis working on the egg station cooking for specific guests requirements
- Any reasonable management request

##### Essential

- NVQ Level 2 in food Professional cookery equivalent
- Ability to work to strict guidelines
- Ability to work as part of a team and on own initiative
- Level 2 in food safety
- Good Understanding of COSHH
- Good customer service skills
- Flexible and adaptable around a wide range of working patterns
- Good level of spoken English

##### Desirable

- 12 months experience in a similar job role
- Level 3 in food safety
- NVQ Level 3 in food Professional cookery equivalent