

Job Description

Job Title

Chef De Partie

Main Purpose of Job

Maintain Cambscuisine's high-quality, consistent food offering. Contribute towards a safe and happy kitchen environment.

Reports to

Head Chef

Key Result Areas/Key Tasks/Main Duties

- Able to manage a section within the kitchen.
- Have at least two years relevant kitchen experience
- Ensure that dishes are prepared and cooked according to the specific restaurant standards.
- Assisting with the development and supervision of the Commis Chefs on the section, ensuring they are suitably trained and understand their duties.
- Ensure that stock is rotated and controlled for the section you are responsible for, to include replenishing stock levels for the next shift.
- Ensure the cleaning schedule is adhered to and that cleaning tasks are delegated as appropriate.
- Maintain a detailed knowledge of the full menu and be able to explain dish descriptions and elements.
- Aid the Head Chef to be compliant with legal requirements under the H&S act 1974 and Food Hygiene.
- Ensure all policies, procedures, standards and guidelines are carefully adhered to.
- Absorbing and displaying Cambscuisine values and behaviours in all aspects of work (see appendix 1).

Responsibilities for Staff/Equipment

Responsible for maintenance of kitchen equipment and reporting any issues.

Company Statement: This job description is not intended to establish a total definition of the job but outlines duties and may be amended at the discretion of the Company.

Appendix 1: Cambscuisine Values & Behaviours

Our Company Vision:

To build an outstanding, progressive company with the infrastructure to deliver continuous local business growth through its people.

Our Operational Vision:

This is Your Restaurant.

Each customer feels at home, embraces us and wishes to return.
All our people take ownership over their roles and responsibilities.

Behaviour in Company	Value	Behaviour towards Customer
FAMILY		
<ul style="list-style-type: none"> ✓ Recruit on attitude. ✓ Work hard & play hard as a team. ✓ Respect for each other at all times. 	<p>We nurture and develop our people, personally and professionally.</p>	<ul style="list-style-type: none"> ✓ Enthusiastic about Cambscuisine. ✓ Warmth of service – this is a second home.
<ul style="list-style-type: none"> ✗ Dismissive and arrogant. 		<ul style="list-style-type: none"> ✗ Lack of empathy towards customers.
NO NONSENSE		
<ul style="list-style-type: none"> ✓ Know the fair price. ✓ Minimise waste. ✓ Work smart. 	<p>We are value for money and honest.</p>	<ul style="list-style-type: none"> ✓ Transparency re. ingredients, provenance and cooking methods. ✓ Pricing is honest and fair.
<ul style="list-style-type: none"> ✗ Superior Attitude. 		<ul style="list-style-type: none"> ✗ Over Confidence.
CONSISTENCY		
<ul style="list-style-type: none"> ✓ Right attitude + right training = right people doing the right job. ✓ Embedded systems to do the job. ✓ Hold peers to account. 	<p>We work hard and train hard to set and maintain high standards.</p>	<ul style="list-style-type: none"> ✓ Knowledgeable about the product and about Cambscuisine. ✓ Cambscuisine experience – all the time at every venue.
<ul style="list-style-type: none"> ✗ Tacit approval of poor performance. 		<ul style="list-style-type: none"> ✗ 'Cuts corners' – too busy.
LEAD ON THE FRONT FOOT		
<ul style="list-style-type: none"> ✓ Collective responsibility to improve. ✓ Be open-minded to change. 	<p>We put energy into being at the top of our game.</p>	<ul style="list-style-type: none"> ✓ Embrace innovation which enhances the customer's experience. ✓ Continually ask for feedback to improve our offer.
<ul style="list-style-type: none"> ✗ Complacency. 		<ul style="list-style-type: none"> ✗ Ignoring customer feedback.

