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| Job Title  | Chef de Partie |
| Responsible to  | Head Chef  |
| Responsible for  | n/a  |
| Collaborate with | Kitchen, Reception, Guest Services, Porters, Housekeeping  |
| Attitude & Values  | Positive \* Team Focussed \* Guest Focussed \* Honest \* Warm \* Authentic \* Proud  |
| Duties & Responsibilities | * Preparing specific food items and meal components at your station.
* Following directions provided by the head chef.
* Collaborating with the rest of the culinary team to ensure high-quality food and service.
* Keeping your area of the kitchen safe and sanitary.
* Stocktaking and ordering supplies for your station.
* Improving your food preparation methods based on feedback.
* Assisting in other areas of the kitchen when required.
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| Requirements  | * A genuine enthusiasm for great food
* A commitment to high standards
* Adaptability
* Professional attitude
* Good team player
* Eagerness to learn and share knowledge
* Intermediate Food Hygiene level qualification (REHIS or similar)
* An understanding of HACCP and City and Guilds 706/1 and 706/2
* An excellent standard of written and spoken English
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