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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. |
| 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 |