Job Profile: Chef de Partie (CDP/Line Chef)

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| **Job purpose** | **Key facts** |
| As Chef de Partie, you will form an integral part of the kitchen brigade, supporting the Head Chef and Sous Chef in delivering delicious food and exceptional customer service.You will play a key role in ensuring that food GP targets are met and that the kitchen is operating at the highest hygiene standards. You will also be expected to engage with customers when carving. | **Department:** Kitchen**Reports to:** Head Chef**Location:** Pub specific with requirements to support in other premises as and when required.**Responsible for:** Preparing and creating exceptional food. |

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| **What the job is all about** | **Measures of success** |
| * Recruiting repeat custom by wowing your guests with exceptional and consistent standards of food served by friendly chefs
* Handling orders coming into the kitchen and cook and complete them in an organised and timely manner
* Adhere to all current food safety legislation and standards including accurate allergen and use by date labelling of all products
* Keep your work area and the rest of the kitchen and carvery to a superb hygiene standard throughout the day and at the end of service
* Ensuring that we deliver wholesome, honest and fresh food to every diner
* Contribution to menu content; you will be expected to produce realistic, appropriate, profitable, innovative and attractive dishes for the specials
* Present the carvery and extended menu items with finesse, passion and pride
* Can cook the core menu items and replenish the Carvery veg speedily and with thought to stock management
* Clear communication to fellow chefs, customers, front of house team members and management
* Food prep to include although not exhaustively; salad bar prep, Yorkshire pudding mix, mise en place and carvery specials
* Make and attractively present menu items according to company standards
* Assist in the daily and weekly cleaning duties as required
* Put away orders and adhere to correct stock rotation methods – first in first out, new stock goes behind old stock
* Any other duties as instructed and required by senior chefs and management
 | * EHO and internal food audit scores
* Customer feedback
* Wastage levels
* Food GP
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| **I will be successful if I …** | **I won’t be successful if I …** |
| * I am passionate about working as part of a team and can work quickly without compromising quality.
* I have a keen eye for detail and enjoy working in a clean and tidy environment
* I am passionate about food
 | * I lack the ability to work at pace and under pressure
* I do not want to learn new skills
* I lack flexibility and am not adaptable
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| **Minimum experience and qualifications** |
| * Some kitchen experience is desirable but not essential
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| **Skills relevant to the job** |
| * Good communication and basic numeracy and literacy
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