

## JOB DESCRIPTION

<b>JOB TITLE</b>	Chef de Partie
<b>GRADE</b>	Band D
<b>REPORTING TO</b>	Head Chef and Hospitality Manager
<b>JD REF</b>	CS&CE0078G

### PURPOSE

Using the highest quality of ingredients this is a fantastic opportunity to join a highly successful business, with a great reputation and exciting future plans, and prospects of further career progression.

The roles will involve working on all sections of the kitchen to the high standards set by the Executive and Head Chef.

You may be asked to occasionally work at one of our other venues within the Wirral council's portfolio.

### MAIN DUTIES AND RESPONSIBILITIES

- To show full support to senior staff, the goals and ideals of the operation, working continually towards the betterment of our customer expectations.
- To follow our Mise en place checklist.
- To help control wastage and follow the agreed portion control.
- To maintain personal hygiene and appearance in line with relevant policy.
- To maintain good hygiene and sanitation within the catering area as per the EHO directive.
- To assist with the receiving of goods and ensuring that they agree with the delivery notes and that they are stored safely and in the correct areas.
- Be able to work with the Head/Executive Chef to develop menus and innovate new dishes.
- In the absence of Head/Executive Chef, to assist with timely and quality service according to service specifications and customer expectations.

- Complete any other tasks reasonably requested by the Head/Executive Chef.
- To support the Kitchen team which may include the occasional washing of pans, dishes etc.

## ROLE SPECIFIC KNOWLEDGE, EXPERIENCE AND SKILLS

- NVQ Level 2 or equivalent qualification or experience.
- Recent Food Hygiene level 2 Certificate.
- A minimum two-year proven track record of working in a kitchen environment.
- Great cooking skills.
- A good knowledge of Nutritional and Allergy requirements.
- Smart and clean appearance.
- Good Timekeeping is essential to the role.
- Ability to work unsupervised, use own initiative and prioritise tasks.
- Flexibility to work shifts including evenings, weekends, and public holidays subject to Rota and a willingness to extend or change hours and days of work from time to time upon request and subject to operational requirements.

## DESIRABLE KNOWLEDGE, EXPERIENCE AND SKILLS

- A Good understanding of COSHH regulations
- Advanced food hygiene
- A grasp of budget margins
- Good understanding of all applicable Health & Safety legislation
- Knowledge of stock control
- Full understanding of food controls
- Good communication skills
- First Aid Training
- Fire Marshal Training
- Understanding room set ups and event plans.
- Previous role working in a Catering Environment.
- Manual handling of table, chairs and other such furniture.
- Working in a hospitality setting.



## ADDITIONAL INFORMATION

Annualised based working.

A large part of this role will involve evening, weekend, and unsociable hours.

This role will involve manual handling.

**DATE OF APPROVAL: 08/04/2021**

**APPROVED BY: DAVID MACKENZIE**

