

Title: Jr Chef de Partie

Department: Food & Beverage Location: The Bridgewater Hall

Reporting to: Head Chef Contract: 48 hours

Main Purpose:

To assist the Head Chef to ensure that all customers receive a first-class food experience. To assist in ensuring all kitchen budgetary requirements as set by the company are met. To adhere to all regulatory Health & Safety and Food Hygiene legislation and promote best practice.

The Role:

- 1. Assist the head chef to ensure food production is of the highest standard.
- 2. Produce food for Restaurants, Conferences and Events.
- 3. Ensuring compliance with all food hygiene and health and safety legislation and best practice.
- 4. To liaise with the Sales and Hospitality team to plan and deliver customer requirements.
- 5. Assist the Head chef and ensure that all areas are set up for forthcoming events.
- 6. Assist in the management of kitchen areas, ensuring stock rotation, cleaning and suitable levels/ranges of stock are in place.
- 7. To ensure cleaning schedules are adhered to.
- 8. To work in partnership with all other F&B departments to ensure best available resources are available.
- 9. To work closely with the Food & Beverage Management team to deliver food to our customer requirements.
- 10. To undertake any other duties as may from time to time be reasonably requested.

Essential Skills & Competencies

- Professional catering qualifications and training within the industry preferably with previous experience within a similar environment.
- A proven track record and strong development through your career will express drive, success and passion for the position.
- A good ability to learn and a drive to progress your career.
- Demonstrate a good knowledge of food.
- Be aware of current industry trends.
- Polished customer service.
- Confidence and energy, with a proactive nature and the ability to take the initiative.
- The ability to operate unsupervised.
- Strong interpersonal skills.
- Ability to stay calm under pressure.
- Ability to work in a team.
- Good organizational skills.

Additional Points:

• Due to the nature of the role, there will be a requirement to work weekends and evenings and public holidays.