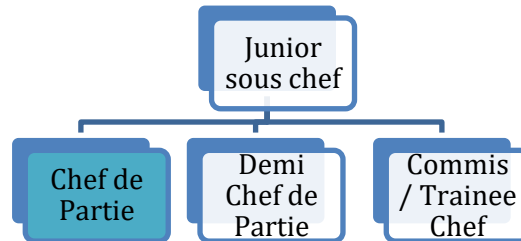




Job Description & Person Specification

Chef de Partie



Role Purpose Statement:

To maintain and supervise to ensure the smooth running of the section within the kitchen. And produce 5 star standards of food and continually strive for perfection and high levels of member satisfaction

Main Accountabilities:

Department budget

Maintain stock levels of all produce and mise en place to business levels and restaurant requirements

Resource Planning/People Management

Develop Demi CDP and Commis to be enable the smooth running of the section

Assist the sous chefs in training and the development the Demi Chef de Parties, Commis and Trainees in order to consistently deliver to the expectation of both members and management.

Must arrive on duty in accordance with the roster and the standards of appearance as set out in the kitchen SOP

Maintain high levels of personal hygiene and appearance

Maintain levels of discipline at all times

Service Delivery/Operations

Maintain and keep clean stock levels of all produce in the holding fridges

Produce mise en place on the sections to restaurant and business requirements

Check all mise en place daily to maintain quality and refresh where necessary

Ensure all standard operating procedures are adhered to ensure a consistent delivery of excellence and positive member experience

Work closely with the sous chefs to ensure good communication and team work, front and back of house.

Prepare and cook the food according to the menu for the Staff restaurant facility in order that all staff are given a well prepared and presented daily offering of food.

Service Quality

Check produce and all mise en place daily to maintain quality

Responsible for the preparing and cooking of the dishes on the sections of the kitchen.

Make sure every dish that leaves the kitchen meets the high standards and is signed off by a Sous Chef.

Treat all equipment with respect

Health and Safety/Compliance

Ensure all company policies and procedures are followed at all times

Attend Fire and Health & Safety Training as specified by the Clubhouse Management

Follow the law in respect of food hygiene, health and safety, the club food policy

Key Data: Nil

Person Specification

Qualifications & Training (Measured through certificates)	
Essential	Desirable
Level 2 food hygiene Minimum 2 years as CDP in a 5 Star or similar establishment	
Knowledge (Measured through experience)	
Essential	Desirable
The ability to work on any section of the kitchen Product knowledge	
Skills and Abilities (Measured through work trial day)	
Essential	Desirable
High standards of cooking ability Communication skills	
Personal Qualities (Measured through interview and work trial day)	
Essential	Desirable
Attention to detail Flexible and Adaptable Enthusiastic Committed	
Values	Core Behaviours
Heritage Excellence Accountability Respect Trust	Focused Passionate Team Player Integrity Responsible

Name.....

Signature.....

Date.....