

## **Chef De Partie**

### **Key Responsibilities:**

- Consistently produce high quality dishes in line with the recipes and training provided
- Work across the 3 sections of the restaurant (chef residencies, wine bar and events)
- Prep and service for the wine bar, events and chef residencies
- Report stock and prep levels to the junior sous or sous chef
- Maintain a safe and hygienic work environment in accordance with our HACCAP policy
- Understand our HACCAP policy and have a level 3 management certificate
- Help manage the Kitchen Porter work schedule
- Responsible for the upkeep of the dry store and cold rooms

### **Requirements:**

- Able to work comfortably under pressure
- Able to work in a team environment and keep morale high
- Organised and efficient and happy to multitask
- Energetic with a can-do attitude
- Confident and friendly in communication
- Confident using Excel

### **Experience:**

- Has worked to a high standard under pressure
- Has worked as a sous chef previously for at least a year

### **Personal Attributes:**

- Professional attitude at work
- Team player and self-starter with enthusiastic and positive outlook
- Methodical and organized approach to work with good attention to detail
- Hard working and driven, willing to engage and grow
- Flexible and fun
- Eligible to work and live in the UK