

Chef de Partie
Job Description & Personal Specification

Overview

Centre:	Whitemoor Lakes
Position:	Chef de Partie
Reporting to:	Catering Supervisor / Catering Assistant
Hours:	37.5 Hours (Any 5 days out of 7, including evening and weekends)
Role Type:	Permanent, Full Time, Shift Work
Overall Purpose:	To work as part of the kitchen team, helping to ensure the catering needs of centre are met.

Job Description

- To take care of daily food preparation and duties assigned by the Catering Supervisor / Catering Supervisor Assistant to meet the standard and the quality set by the Centre.
- Follow instructions and recommendations from the immediate superiors to complete the daily tasks.
- Responsible for the supervision of kitchen assistants and kitchen porters
- Ensure and maintain that the production, preparation and presentation of food are of the highest quality at all times.
- The ability to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that the highest standards are met.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Follows good preservation standards for the proper handling of all food products at the right temperature.
- Ensure effective communication is used between staff to maintain a secure and friendly working environment.
- Personally responsible for hygiene, safety and correct use of equipment and utensils.
- Undertake checks periodically to ensure expiry dates and proper storage of food items are maintained.
- Knowledge of medical dietary requirements and allergies to ensure the safe production and services of all meals to a very high and safe standard.
- To assist in any other work that may be required to ensure the smooth running of the centre.

This job description dates from October 2019 and may be subject to review at any time as deemed necessary.

Personal Specification

Attributes	Essential	Desirable
Skills	<ul style="list-style-type: none"> • Excellent use of various cooking methods, ingredients, equipment, tools and processes • Great communication and interpersonal skills. • Great time management skills. • Ability to work efficiently under pressure. 	<ul style="list-style-type: none"> • Knowledge of medical diets and allergens. • Ability to multitask. • I.T. Skills
Experience	<ul style="list-style-type: none"> • Previous Catering /Chef Experience 	<ul style="list-style-type: none"> • Mass catering experience • Preparation of medical diets.
Education/Qualifications	<ul style="list-style-type: none"> • Minimum NVQ lvl 2 Cooking qualification 	