



Job Title: Chef de Partie
Reporting to: Head Chef

PRINCIPLE PURPOSE OF THE ROLE

To support the head chef in the efficient running of the restaurant kitchen, ensuring the highest standards are consistently achieved in terms of the choice, content and presentation of meals in accordance with all current legislation and best practice.

KEY RESPONSIBILITIES (the duties and tasks outlined are not intended to be exhaustive and other duties may be required from time to time)

General:

- To acknowledge and promote the Company culture
- To follow Company Health and Safety procedures at all times
- To exhibit a professional attitude at all times
- To contribute towards in-house promotions and activities.
- To promote and ensure the good reputation of Bluestone
- Ensure that all information of a confidential nature gained in the course of duty is not divulged to third parties
- Notify line manager as soon as possible of your inability to report to duty for all periods of absence (in accordance with the Attendance Management Procedure)
- You may be required to carry out other tasks within your Department and within other departments which naturally fall within the reasonable expectations of the post.

Specific:

- To carry out duties as and when required by the Head Chef
- To ensure that food is prepared, cooked and served to the highest standard at all times
- To efficiently manage the use of produce and ingredients in order to minimise waste and achieve COS targets
- To ensure that all kitchen duties have been carried out and recorded correctly in accordance with opening and closing procedures
- To ensure the Bluestone Food Safety Policy is followed at all times with particular reference to food labelling, fridge and freezer temperatures, probing of hot food and the recording of relevant information
- To ensure a strict kitchen cleaning regime is followed in accordance with published cleaning schedules, and that all cleaning records are updated
- To attend work looking clean, smart and adhering to company appearance standards. Your uniform must be clean and crease free and name badge must be worn at all times.
- To attend and complete training courses as required.
- To maintain excellent product knowledge, competently answer any guest queries and be able to promote available products/activities



Training and Development:

- Complete Food Hygiene training
- Opportunity to complete a QCF qualification
- Departmental and company training

EXPERIENCE /KNOWLEDGE/SKILLS & UNDERSTANDING

Essential:

- A minimum of 1 year's experience working in a good standard kitchen at Chef de Partie level
- Sound knowledge of classical and modern cooking techniques
- At least NVQ level 2 Food Safety certificate
- Ability to work unsupervised/to use own initiative
- Ability to respond to emergency situations in an effective manner

Desired:

- Conference and Banqueting experience preferred
- Grasp of menu planning and costing
- Previous Chef experience including Pastry
- NVQ 3 or equivalent in Catering & Intermediate Food Hygiene

PERSONAL ATTRIBUTES/COMPETENCIES REQUIRED OF POST HOLDER

- Positive 'can do' attitude
- Ability to work as part of a team
- Ability to work under intense pressure for prolonged periods
- Strong communication skills with customers, managers and team
- Ability to take on responsibility
- Flexible, committed and punctual
- Shows a passion for fresh food and uncompromising standards
- Keen to contribute to the development of the restaurant/catering facilities and the Bluestone offering as a whole