



Job Description

Job Title: Chef De Partie

Hours of Work: Full Time Contract

Rate of Pay: Salaried Role

Reports to: Head Chef

Position Summary:

Duties

- Supervise and coordinate activities of kitchen staff.
- Instruct and guide other kitchen workers in the preparation, cooking, garnishing, and presentation etc. of food.
- Check the quantity and quality of the products received to ensure all items are as ordered at the start of our shift so you have all that is required for the function that day and standards are met.
- Ensure that any anticipated shortages are sorted before the function commences and communicated promptly to the management if needed.
- Ensure that all stock is kept under optimum conditions.
- Ensure that all stock is wrapped and labelled correctly to statutory, as well as company guidelines.
- Monitor and maintain stock levels to reduce wastage
- Order food and other supplies needed as directed by the head chef.
- Ensure that all mise-en-place is always freshly prepared so that the menu items are delivered on time.
- Ensure that all dishes are prepared for the correct recipe and to the correct quantity.
- Ensure all freshly prepared dishes are portioned to the correct quantity as specification sheets and stored under optimum conditions.
- Ensure that all dishes reach the hot plate or pass correctly garnished, with the correct portion and size presented on the prescribed serving dish in the prescribed manner.
- Inspect equipment, work areas and general supplies to ensure conformance to established health and safety standards.
- Ensure that maintenance problems are promptly reported.
- Ensure the kitchens, stores, fridges and freezers are kept clean and tidy at all times.
- Instruct and train other kitchen workers in statutory and company hygiene regulations.
- Monitor and enforce cleaning and sanitation practices of all kitchen areas to ensure that employees follow standards and regulations.
- Ensure that you and all staff are dressed correctly to satisfy statutory requirements as well as enhancing the image of the establishment.
- To constantly update your knowledge and skills for the good of the establishment.

- Responsibilities and hours of work vary according to business levels and other criteria at the discretion of the management

Benefits:

- Family run and growing Welsh business
- Full training provided
- Staff Benefits and discounts
- Pension scheme
- Qualifications
- Company pension
- Discounted food
- Employee discount
- Free on-site parking

Experience:

- Chef de Partie: 2 years (preferred)

Schedule:

8 hour shift

10 hour shift

5 days a week

Early and late shifts including weekends

Work Location: In person

Please only apply if you meet the above requirements.

To apply, please fill in the application form from the website and send this with your CV to matthew.jenkins@brynmeadows.co.uk