



## **EXECUTIVE SUMMARY**

A fantastic opportunity has arisen for a Junior Chef de Partie within a 4 star privately owned hotel. The successful candidate will be responsible for assisting the Senior Chef on duty with correct storage, preparation and cooking of all food items in line with kitchen procedures for the hotel and must be able to demonstrate and help maintain high levels of service that consistently exceed customer expectations.

You will need to have a keen interest in food and cooking, and be able to do several tasks at once, showcasing your creative side by presenting dishes in imaginative ways.

## **JOB DESCRIPTION**

Job Title:	Junior Chef de Partie
Reporting to:	Head Chef
Hours:	Variable: you will be required to work shifts in line with business needs, as rostered Monday – Sunday, typically 40 per week.
Salary:	£9.50 gross per hour

## **MAIN DUTIES AND RESPONSIBILITIES**

1. To ensure the efficient and prompt operation of the section or duties to ensure customer and visitor expectations are met and maintained.
2. To ensure that all food preparation in your assigned section is carried out to meet the standard required by the hotel.
3. To assist the senior chefs in the production and service of any food item as and when requested.
4. To check the quality and quantity of deliveries of stock arriving into the Kitchen.
5. To ensure that all work areas are kept clean and that excellent food hygiene standards are maintained and HACCP principles are applied.
6. To use the equipment supplied in the recommended manner, economically and efficiently, reducing wastage.
7. To set and maintain standards of food preparation and service by regularly inspecting perishable food items for quantity and quality.
8. To be aware of local requirements, market needs, trends, recipes and costings.

## **PERSON SPECIFICATION**

### **Essential Criteria**

- Minimum of 2 years' experience at Commis Chef level or higher.
- An appropriate qualification, such as Level 1 or higher in Professional Cookery.
- Adaptability and flexibility to work any shift pattern Monday-Sunday, including evenings & weekends.
- Must be eligible to work and live in the UK in line with UK legislation.

### **Desirable Criteria**

- Level 1 or higher Award in Food Safety in Catering.
- Experience of working in a busy 4 or 5 star hotel.
- Experience of working in an AA rosette standard restaurant.