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| **Position:**  | Chef De Partie |
| **Reporting to:** | Hotel Head Chef |
| **Contract type:** | Permanent |
| **Hours of work:** | 45 hours per week, 5 days out of 7.  |

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**About the role**

Reporting to the Hotel Head Chef, the Chef de Partie will assist in maintaining and improving the standard of food preparation and service of the kitchen. They will also undertake training and coaching of junior staff and Commis Chefs.

**Key responsibilities for the role will include:**

To check each morning, the day’s menu and to liaise with the Head Chef or the Sous Chef to list the day’s work required to be done for the day.

To supervise and assist with the food preparation and mise-en-place required for the lunch and dinner service.

Ensure that the portion sizes and menu specifications are adhered to and that all food is ready at the agreed times and prepared to highest standard.

To maintain the highest standards of cleanliness and hygiene at all times in all parts of the kitchen and all machinery and equipment that is used.

To assist in the ordering of food service materials and equipment to cope with the anticipated business.

Ensure wastage is kept to an absolute minimum to reduce the cost and increase profitability.

To undertake any duties as directed, from time to time, by Head Chef or Sous Chef

To deputize from time to time for the Sous Chef.

To have full knowledge of, and be able to act on the fire precautions as laid down in the hotel’s fire plan in accordance with The Fire Precautions Act 1971.

To report any damaged or defective machinery to your Head of Department.

To be fully conversant with and to implement Hygiene Standards in line with current company policy, which is in accordance with current legislation.

To have full knowledge of, and be able to act upon The Health and Safety At Work Act 1974, COSHH Regulations and HACCP.

To exercise care, attention and vigilance towards guests, work colleagues and Hotel property.

To be an ambassador for Lingfield Park, taking personal responsibility for finding out about our product and services, and at all times striving to represent the Resort in the most professional, courteous and efficient manner possible.

Any other tasks as requested by Senior Resort and Group Personnel.

**Qualifications:**

* GCSE or equivalent
* L2 Food Safety in Catering

**Essential Skills & Experience:**

* Minimum of 1 year experience working at this level
* Branded hotel background an advantage
* Negotiation and influencing skills

**Personality:**

* Attention to detail
* Self motivated
* Works well under pressure
* Excellent communicator
* Organised, systematic and process driven
* Customer service focused (internal and external).

**Other**

To comply with all Health and Safety procedures associated with the department at all times. This relates to:

* Standards and procedures of correct working practices
* The completion of risk assessments
* COSHH regulations
* Use of Personal Protective Equipment
* Minimising energy wastage by switching off unused lights, heating, PCs, and equipment.

To be an ambassador for ARC and for our site, taking personal responsibility for finding out about our product and services, and at all times striving to represent the Company in the most professional, courteous, and efficient manner possible.

The above is not an exhaustive list of duties, and you will be expected to perform different tasks as necessitated by your changing role within the organisation and the overall business objectives of the organisation.