



B R O O M E

P A R K H O T E L

Chef de Partie

Full-time, Part-time

Salary: £20,000.00 to £21,000.00 /year

Job Description:

To be able to work on their own

- To ensure the smooth running of his section and to see that all areas of that section maintain the Broome Park Hotel standards.
- To act as the sous chef's assistant and assume responsibility for section in his absence.
- To cook any food consistently daily according to business requirements.
- To ensure all mise-en-place is finished on time and is of the highest possible standard
- To train junior staff members in correct procedures of food production and handling
- To work to specifications regarding portion size, quantity and quality as stated in recipes, and to utilise the leftovers in various lunch dishes
- To prepare the daily soups/specials for service in the half way house
- To rotate stock in fridges daily and maintain consistency of product freshness, and use correct labels corresponding to that date
- To exercise professional discretion in regard to ordering and food wastage
- To report any equipment failure to sous chef/head chef and follow up accordingly
- To set high standards of personal hygiene
- To pass all information to following shift
- To keep section clean and tidy and sanitary
- To notify sous chef/head chef of any accidents and log in accident/ injury book
- To maintain daily work lists to indicate which tasks must be done for each day
- Together with the sous chef, to organise the shift on the section for which they are working and ensure its smooth running.
- To assist with daily dry store, food requisitions for the approval of the sous-chef/head chef in order to achieve the high stock rotation desired in the section.
- To maintain good employee relations and motivate staff.



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- Practice proper recycling procedures and kitchen energy management
- To monitor the junior cooks on the section: e.g. re personal hygiene, correct knife technique, etc.
- As specified daily by the sous-chef/head chef to ensure the smooth overall running of the section e.g. setting up of food mise-en-place and china and silverware equipment, etc.

Person Specification Experience and Skills:

- Previous experience in a busy kitchen environment as a cdp
- Knowledge of Health & Safety regulations.
- Able to deal with minor problems arising during the course of the service period.
- Able to motivate staff and have a good rapport with staff.
- Food safety level 2
- Own transport

Key Personal Requirements:

- Excellent written and spoken English.
- Outstanding attention to detail.
- Immaculate personal presentation.
- Hard working and reliable.