

Job Title Demi Chef de Partie (Deli Chef)

Reports to Sous Chefs, Head Chef

Job Purpose

We are currently looking for a Demi Chef de Partie with a hunger to learn and grow within our impressive and supportive team at Eton College. As a Demi Chef de Partie (Deli) you will concentrate and focus on the salad bars, cold buffets and chilled breakfast items but may also be required to assist in all areas of the kitchen for breakfast, lunch and dinner, whilst ensuring the kitchen areas are kept clean and tidy. You will maintain Health & Safety standards while providing excellent customer service to pupils, staff and visitors.

Key Tasks and Responsibilities

- To prepare, cook and serve any food as delegated, ensuring the highest possible quality;
- Adhere to agreed standards for food preparation and presentation and ensure these are met at all times; to follow recipes when instructed to;
- To be innovative and creative
- Follow company procedures for food temperature checks, food labelling/dating, cleaning schedules and hygiene regulations, ensuring the necessary data is recorded in a timely and accurate manner;
- To ensure all food allergen procedures are adhered to especially for boys with special diets, whose meals are prepared and served from the main kitchen
- To remove any hazards and make safe any defects in the kitchen or equipment. Report any issues to the Senior Chef on duty; report near misses
- Undertake relevant training relevant to the role and wider Bekynton modules;
- Commitment and promotion of equality, diversity & inclusion;
- All positions at Eton are classed as 'regulated activity' as per the Keeping Children Safe in Education 2021 guidance, therefore a good understanding of safeguarding procedures is essential;
- Commitment to safeguarding and promoting the welfare of children, including by not limited to, completing safeguarding training as required, and ensuring any safeguarding updates issued by the College are read and understood;
- Understand and comply with procedures and legislation relating to confidentiality.

Skills and Competencies Required

To be successful in this role, the incumbent should have:

- NVQ Level 2 or equivalent;
- Food handler's certificate;
- Knowledge of sanitation principles is advantageous but not essential;
- Great attention to detail and creativity;
- Good communication skills;

Last Updated: 6th December 2021

This role profile highlights the key tasks and responsibilities of the role, it is not designed to be an exhaustive list of duties. Roles naturally change and develop over time and it is expected that incumbents will perform tasks which are not included within their role profiles.

- Experience in working in this type of role (ideally one year). Experience working in an academic environment would be advantageous but not essential;
- The ability to work under pressure in a fast-paced kitchen;
- A passion for learning on the job;
- Experience working well within a team;
- Self-motivated and able to work on own initiative;
- Knowledge of nutrition;
- Knowledge of allergens;
- Working knowledge of baking with ingredient limitations.

Working Pattern

- Your working hours will be 42.5 hours per week, working 5 days out of 7.
- You will be working Term-Time (34 weeks) and Summer Schools (6 weeks) and will be paid over 12 months.

Disclosure Checks

Eton College is committed to safeguarding and promoting the welfare of its students and staff and expects all staff and volunteers to share this commitment. This role is classed as 'regulated activity', whereby the post holder may be required to have contact or be involved in unsupervised activities with children. It is a criminal offence for any person who is barred from working with children to attempt to apply for a position at the College. The suitability of all prospective employees will be assessed during the recruitment process in line with this commitment. All offers of employment are subject to a number of recruitment checks, including but not limited to; verification of identity and right to work in the UK, an Enhanced DBS check, pre-employment health check questionnaire, satisfactory references, verification of professional qualifications which the College deems a requirement for the post, or which were otherwise cited in support of your application and probationary period.