

Job Title Chef de Partie- Bekynton

Reports to Group Executive Chef, Head Chef

Job Purpose

To ensure the prompt and efficient preparation of all meals to the College's standard according to the service level agreements and client's satisfaction. Maintaining the correct standards for food safety and health in accordance to regulations. Duties will include providing a high standard of food for Eton pupils and Academics with the additional high standard hospitality and event catering.

Key Tasks and Responsibilities

- Prepare, cook and serve any food delegated as your responsibility ensuring that the highest possible quality is maintained;
- Support all aspects of production and presentation of service, having regard for delivering high standards of health and safety, hygiene, nutritional value and allergen control and ensure non-compliance is reported in your kitchen;
- Adhere to company procedures in regards to temperature checks, food labelling and dating, cleaning schedules and hygiene regulations at all times and ensure that all records of such are kept;
- Assist the Sous chefs in the overall checking and maintaining of your station and to assume overall responsibility in their absence;
- To liaise with the chef team with reference to pro-actively identify and action opportunities for improvements within your section;
- Ensure stock is controlled and rotated;
- To maintain your work area to ensure it is clean, hygienic and tidy at all times;
- To identify any hazards and make safe any defects in the kitchen or equipment, reporting any problems to the senior chef on duty;
- Undertake training and development relevant to the role;
- All employees of Eton College are also expected to:
 - Develop a good understanding of safeguarding procedures, given all positions at Eton are classed as 'regulated activity';
 - Demonstrate a commitment to safeguarding and promoting the welfare of children. This includes but is not limited to completing safeguarding training as required, complying with all safeguarding procedures and ensuring any safeguarding updates issued by the College are read and understood.
 - Understand and comply with procedures and legislation relating to confidentiality;
 - Display a commitment to and promotion of equality, diversity and inclusion.

Skills and Competencies Required

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

- Previous kitchen experience in a similar role/environment;

- A Food Preparation and Cookery NVQ Level 2 or equivalent;
- A Food Safety and Hygiene Certificate;
- A genuine interest and passion for good food;
- Great attention to detail and take pride in your work – you're keen to deliver the highest possible standards;
- The ability to communicate effectively with customers, clients and staff.

You may also enjoy this role if you:

- Have a flexible approach to work and a 'can do' attitude;
- Have the ability to work well under pressure in a fast-paced environment;
- Enjoy working on your own and as part of a team in a collaborative manner.

Working Pattern

- You will be working 40 weeks per year (34 weeks term time plus 6 weeks summer schools).
- Your working hours will be 42.5 hours per week, working 5 days out of 7 with a mixture of early and late shifts as per rota:
 - Early: 6.30am - 4.00pm
 - Late: 11.30am - 9.00pm

DISCLOSURE CHECKS

Eton College is committed to safeguarding and promoting the welfare of children, and applicants must be willing to undergo child protection screening appropriate to the post, including, but not limited to, reference checks with past employers, an Enhanced Disclosure from the Disclosure and Barring Service (including Barred List information), an online search and, where applicable, Prohibition checks. If you are successful in your application, you will be required to complete a DBS Disclosure Application Form. Any information disclosed will be handled in accordance with any guidance and/or Code of Practice published by the DBS. The College is exempt from the Rehabilitation of Offenders Act 1974 and therefore all convictions, cautions, reprimands and final warnings (including those which would normally be considered as "spent" under the Act) must be declared, subject to the DBS filtering rules. 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.