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| **Job Title** | Chef de Partie |
| **Reports to** | Group Executive Chef, Head Chef |

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| **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**

* To prepare, cook and serve any food delegated as your responsibility ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times.
* To 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.
* To 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.
* To remove any hazards and make safe any defects in the kitchen or equipment and report any problems to the senior chef on duty.
* Undertake training and development relevant to the role.
* Commitment to equality, diversity & inclusion;
* Commitment to safeguarding and promoting the welfare of children.

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| **Skills and Competencies Required** |
| To be successful in this role, the incumbent should have:* Previous kitchen experience in a similar role/environment;
* Food Preparation and Cookery NVQ Level 3 or equivalent
* Level 2 Food Safety and Hygiene Certificate,
* A genuine interest and passion for good food and taking pride in producing high standard dining;
* Ability to communicate effectively with customers, clients and staff;
* Flexible approach to the role;
* Ability to work well under pressure in a fast-passed environment;
* Ability to use own initiative;
* Ability to work effectively as part of a team;
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