



Position Title: Chef de Partie

Position Summary:

As a Chef De Partie (CDP) you are responsible for supporting the Head chef in a busy kitchen delivering consistently high-quality food, handling food orders, stock control and ensuring items arriving are checked for quality and put away properly. Responsible for Breakfast being delivered to the highest standards, working unsupervised and controlling the service staff. You will ensure the highest standards and consistent quality in the daily preparation and keep up to date with new products, recipes and preparation techniques.

Duties and Responsibilities:

- Takes care of daily breakfast and helps with food preparation and duties assigned by the Head Chef to meet the standard and the quality set by the Restaurant
- Follows the instructions and recommendations from the immediate superiors to complete daily tasks
- Responsible for supervision of junior chefs or commis
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met
- Ensure that the production, preparation and presentation of food are of the highest quality at all times
- Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis
- Knowledge of all procedures & policies pertaining to food preparation, receiving, storage and sanitation
- Full awareness of all menu items, their recipes, methods of production and presentation standards
- Follows good preservation standards for the proper handling of all food products at the right temperature
- Operate and maintain all department equipment and reporting of malfunctioning
- Ensure effective communication between staff by maintaining a secure and friendly working environment
- Establishing and maintaining effective inter-departmental working relationships
- Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business
- Personally responsible for hygiene, safety and correct use of equipment and utensils
- Ability to produce own work in accordance with deadlines and assist & encourage others in achieving this aim
- Checks periodically expiry dates and proper storage of food items in the section
- Consults daily with the Head Chef on the days requirements, functions and any last minute events
- Guides and trains subordinates on a daily basis to ensure high motivation & economical working environment
- Should be able to set an example to others for personal hygiene and cleanliness, both on and off duty
- Daily feedback collection and reporting of issues as they arise
- Carry out any other duties as required by management

Prerequisites:

- A high standard of spoken and written English
- Flexible working hours subject to the demands of the business
- Able to work under pressure
- Excellent culinary catering talent
- Must have a full driving license and access to a vehicle as BCS is not accessible by public transport

Experience:

At least 3 years experience cooking in a well-established restaurant or full-service hotel.

Details:

- Full-time, Permanent (40 hours per week, 5 over 7 days)
- £19,760 to £20,800 per annum
- 28 days paid holiday
- Uniform provided
- Unique working environment

To apply, please send your CV & covering letter to catering@thebigcatsanctuary.org & lisa@thebigcatsanctuary.org by Wednesday 11th September @5pm