



Chef de Partie Wanted (Part-Time, Permanent Position)

The Big Cat Sanctuary is a leading charity-based organisation, committed to protecting rare and endangered cats from extinction, through education, conservation and captive breeding programmes. Set in the heart of the beautiful Kent countryside, the BCS really is a working environment like no other.

As Chef De Partie (CDP) you will be responsible for supporting our Head Chef, delivering consistently high-quality food, handling food orders, stock control and ensuring items arriving are checked for quality and put away properly. You'll be tasked with breakfast, lunch & dinner delivery to the highest standards, often working unsupervised and controlling the service staff.

Duties and Responsibilities:

- Takes care of daily breakfast, lunch & dinner (depending on shift) and helps with food preparation and duties assigned by the Head Chef
- Able to estimate the daily production needs and check the quality of raw and cooked food to ensure the highest standards are met
- Ensure the production, preparation and presentation of food are of the highest quality at all times and the highest levels of guest satisfaction
- Knowledge of all procedures & policies pertaining to food preparation, storage and sanitation
- Full awareness of all menu items, their recipes, methods of production and presentation standards
- Ensure effective communication between staff by maintaining a secure and friendly working environment
- Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs
- Personally responsible for hygiene, safety and correct use of equipment and utensils
- Consults with the Head Chef on the days requirements, functions and any last minute events

Prerequisites:

- Flexible working hours subject to the demands of the business
- Able to work under pressure and excellent culinary catering talent
- Must have a full driving license and access to a vehicle as BCS is not accessible by public transport
- At least 3 years experience cooking in a well-established restaurant or full-service hotel

Details:

- Part-time, permanent role (24 hours per week, split into 3x 8-hour shifts worked over 7 days between the hours of 07.00 and 22.00)
- Flexibility in working hours is essential, as is the willingness to work weekends and evenings
- Starting salary circa £11,232 to £12,500 per annum
- 17 days paid holiday
- Unique working environment

To apply, please send your CV & a covering letter to catering@thebigcatsanctuary.org