JOB DESCRIPTION

JOB TITLE:	Chef de Partie	**REFERENCE**:	CDP1217

OVERALL PURPOSE OF THE ROLE:

To work as part of a dedicated team providing smooth and profitable catering facilities at the Brewery Arts Centre, maintaining high standards of food quality at all times.

MAIN TASKS

The role holder is required to:

- Produce starters, pizza and desserts, presenting dishes in a uniform fashion maintaining the set standards of high quality and consistency.
- Prepare raw ingredients as instructed by the Head Chef and Sous Chef.
- Be aware of portion control, standards and quality.
- Be aware of all appropriate Health and Safety, COSHH and fire regulations.
- Understand the set standards for all recipes, service systems and storage procedures.
- Maintain operational procedures including practices stipulated by Environmental Health.
- Ensure that all equipment is maintained in a clean and operational state in line with the set cleaning programme.
- Utilise time effectively and make every effort to support other members of the kitchen staff.
- Ensure that the Head Chef is updated on a regular basis on all aspects of the kitchen operation.
- Be aware of the stock, delivery and rotation systems and to help implement these as required.
- Undertake any training as deemed appropriate.
- Use initiative and to accept responsibility to work unsupervised when necessary.
- Maintain a high standard of personal hygiene and professional appearance.
- Any other duties as deemed necessary by the Sous Chef, Head Chef, Bars & Catering Operations Manager, or Chief Executive.

Everything we do should have the overall aim of ensuring the Brewery's Vision, Mission and Values are achieved.

This list is not exhaustive. The organisation is changing all the time and therefore may amend your duties. There may also be occasions where you are required to undertake additional tasks as necessary to meet the needs of the business.

PERSON SPECIFICATION

JOB TITLE:	Chef de Partie	**REFERENCE**:	CDP1217

QUALIFICATIONS & WORK EXPERIENCE

Essential	**Desirable**
• A catering qualification (e.g. C&G 7100, 7102 at Level 2) • At least 1 years' experience in a catering environment. • Experience of supervising and motivating staff. • Working knowledge of Health and Safety, food hygiene and licensing laws	• A catering qualification (e.g. C&G 7100, 7102 at Level 3)

PERSONAL QUALITIES

Essential	**Desirable**
• A passion for food and the development of menus and a keen interest in current food trends. • Commitment to personal and professional development with a willingness to learn new skills. • Ability to work under pressure, multi-task, work to strict deadlines and complete tasks sometimes with conflicting demands • Ability to work well on own initiative and co-operatively as part of a team • Ability to be flexible and respond to changing situations • Ability to maintain high levels of enthusiasm and reacting to fluctuations in demands by 'stepping up' when busy and being self-motivated during quieter times. • Excellent time keeping skills, conscientious and punctual • A keen eye for detail • Smart personal appearance	

OTHER REQUIREMENTS

Essential	**Desirable**
• Flexibility and availability to work varied shifts including evenings, weekends, bank holidays and festival weekends.	• First aid certificate or willingness to obtain one.

TERMS & CONDITIONS

JOB TITLE:	Chef de Partie	**REFERENCE**:	CDP1217

Contract:	Permanent
Pay:	£15,433 per annum
Hours:	40 hours per week (excluding lunch breaks) Evenings and weekends essential
Holiday Entitlement:	6 weeks' holiday per annum, rising to 7 weeks after 3 years' continuous service. Inclusive of fixed days (currently Christmas Day, New Year's Day and another date in January to be announced each year). Bank holidays are considered normal working days; therefore, they are NOT in addition to annual leave entitlement.
Pension:	The Company operates a pension plan in compliance with the employer pension duties under the Pensions Act 2008. Depending on your age and earnings; you may automatically be entered into the Group Personal Pension Plan and contributions are matched by the company in line with the regulations.
Discretionary Benefits:	• Complimentary tickets for events and cinema for staff + one can be requested (conditions apply and if the event sells out complimentary tickets are not available). • Discount on food in our catering outlets for staff + one. • A parking permit is given to staff to be used while at work.
Probationary Period:	6 months
Notice Period:	4 weeks
Age Limitation:	N/A
Reports to:	Head Chef and Sous Chef
Responsible for:	Kitchen porters and Commis Chef in Head Chef/Sous Chefs absence
Union:	The Broadcasting, Entertainment, Cinematograph & Theatre Union (BECTU) is recognised for collective bargaining purposes at the Brewery Arts Centre Trust and its trading subsidiary, Kendal Catering Company. All employees are recommended (whilst not required) to join the union to enjoy the many benefits including representation in collective bargaining on workplace issues such as pay, terms and conditions, health and safety and representation in any disciplinary or grievance procedures.