



JOB DESCRIPTION

JOB TITLE:	Chef de Partie	REFERENCE:	CP0424
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OVERALL PURPOSE OF THE ROLE:

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

MAIN TASKS

The role holder is required to:

1. Produce and present dishes in a uniform fashion maintaining the set standards of high quality and consistency,
2. Prepare raw ingredients as instructed by the Head Chef.
3. Assist with menu development and changes.
4. Be aware of all appropriate Food Hygiene, Health and Safety, COSHH and fire regulations.
5. Understand the set standards for all recipes, service systems and storage procedures.
6. To be responsible that all deliveries to or from the building are properly checked with an emphasis on quality, quantity and food safety.
7. Maintain operational procedures including practices stipulated by Environmental Health.
8. Ensure that all equipment is maintained in a clean and operational state in line with the set cleaning programme.
9. Utilise time effectively and make every effort to support other members of the kitchen staff.
10. Review the daily production sheets with the Head Chef.
11. Be aware of the stock, delivery and rotation systems and to help implement these and place orders for the Kitchen.
12. Undertake any training as deemed appropriate.
13. Use initiative and to accept responsibility to work unsupervised when necessary.
14. Maintain a high standard of personal hygiene and professional appearance.
15. Represent the food industry on a daily basis.
16. Organise and supervises work carried out by Commis Chefs and Apprenticeships in their section

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

PERSON SPECIFICATION

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We welcome and encourage applications from anyone who can demonstrate how they meet the criteria for the role. We especially welcome and encourage applications from people with backgrounds currently underrepresented in our organisation, particularly those who are Black, Brown or minoritised, who are LGBTQ+, or who are disabled. If you would like the selection panel to know you are from a background currently underrepresented at Brewery Arts, please tell us in your Personal Statement in the Job Application Form.

QUALIFICATIONS & WORK EXPERIENCE	
• Level 2 Catering qualification	• Essential
• Experience in a catering environment	• Essential
• Working knowledge of Health & Safety issues relating to food hygiene and kitchen environment.	• Essential
SKILLS	
• Excellent cooking skills	• Essential
• An understanding of produce and ingredients	• Essential
• Excellent communication skills	• Essential
• Excellent organisational skills	• Essential
PERSONAL QUALITIES	
• A passion for food!	• Essential
• Commitment to personal and professional development with a willingness to learn new skills.	• Essential
• Ability to work under pressure, multi-task, work to strict deadlines and complete tasks sometimes with conflicting demands	• Essential
• Ability to work well on own initiative and co-operatively as part of a team	• Essential
• Excellent time keeping skills, conscientious and punctual	• Essential
• A keen eye for detail	• Essential
• Ability to be flexible and respond to changing situations	• Essential
OTHER REQUIREMENTS	
• The role is physically demanding with a need to be able to stand for long periods, work in a small kitchen, move objects and bend is essential.	• Essential
• Flexibility and availability to work varied shifts including evenings, weekends and festival weekends.	• Essential
• First aid certificate or willingness to obtain one.	• Desirable

TERMS & CONDITIONS

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Contract:	Permanent
Pay:	£26,166.40 per annum (£12.58 per hour)
Hours:	40 hours per week (excluding lunch breaks) Evenings and weekends essential
Reports to:	Head Chef
Responsible for:	N/A
Age Limitation:	N/A
Notice Period:	4 weeks
Holiday Entitlement:	Permanent - 6 weeks' holiday per annum Entitlement is inclusive of compulsory closure days announced each year. Other 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:	<ul style="list-style-type: none"> • 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.
Union:	An agreement governing pay and terms and conditions of employment exists between the Kendal Brewery Arts Centre Trust Ltd and the Broadcasting, Entertainment, Communications and Theatre Union, and provides for the settlement of disputes between workers and management. One of its provisions is the agreement by management to recommend non-union members to join.