

Job Description

Position:	Chef De Partie
Reports to:	Executive Head Chef & Senior Chefs
Key Relationships:	All Senior Chefs

Key Objectives:

To be responsible for the running of the whole section and assist the senior chefs in managing the kitchen effectively.

Responsibilities:

- To lead by example and ensure all procedures (SSOW, HACCP, Health and Safety, COSHH and Food Safety Management) are maintained to the required standards to which training has been received, and are being followed by all kitchen members.
- To manage and deliver the production needs of the section to the required standards.
- To report all important issues back to senior chefs.
- To communicate effectively within the section and the kitchen environment.
- To manage time through effective planning of work, maintaining a high level of productivity.
- To motivate team members through positive behaviour.
- To utilise coaching skills and demonstrate the development of other team members.
- To be creative and assist in dish and menu development.
- To participate in the organisation of ordering, cost controlling and wastage of food.
- To work calm under pressure.
- To support decisions made and adapt to changes, showing flexibility and enthusiasm
- To implement and follow strict rules of personal hygiene.
- To report any sickness immediately to a senior chef.
- To accurately record working hours and achieve an average of 12 hours per month.
- To show alertness, vigilance and attention to detail of all work.
- To be proactive in self development.
- To promote the image of Blanc Restaurants Ltd as a professional organisation.
- Assist with maintaining the IIP standards within the hotel.
- Comply with all Company Policies and legal requirements with special reference to Health and Safety.

Training Required:

- All statutory training; Company Induction, Kitchen Induction, SSOW, COSHH, Fire Training and Manual Handling.
- Intermediate Food Hygiene
- HACCP.
- Time Management course.
- One-to-One course
- Motivation course
- Coaching and Performance course
- Communication course
- Presentation skills

Development to a Snr Chef De Partie/Tournant:

- Completion and awarded Intermediate Food Hygiene Certification.
- Completion and awarded HACCP Certification.
- Completion of In-House courses.
- Show an above average level of English. (Spoken and Written)
- To show creativity and understanding of food, by creating dishes and assisting with menu development.
- To have completed all sections within the kitchen.
- To utilise the training received and demonstrate the skills learnt by developing and teaching other members of the team.
- To control the organisation, cost control and ordering of the produce for the kitchen alongside the senior team.
- To be flexible and aware of the pressure points within the kitchen environment and adapt to the each situation with maturity and calmness.