

Job Description

Position: Snr Chef De Partie/Tournant

Reports to: Executive Head Chef & Senior Chefs

Key Relationships: All Senior Chefs

Key Objectives:

To be responsible and assist the senior chefs in managing the kitchen effectively on a daily basis.

Responsibilities:

- To lead by example and implement all procedures (SSOW, HACCP, Health and Safety, COSHH and Food Safety Management) to the required standards to which training has been received.
- To oversee and assist in managing the production needs of each section to the required standards.
- To report all important issues back to senior chefs.
- To communicate effectively within the kitchen environment.
- To assist the CDP's in managing time through effective planning of work, still 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
- Fire Marshal training

Development to a Jnr Sous Chef:

- Completion and awarded Intermediate Food Hygiene Certification.
- Completion and awarded HACCP Certification.
- Completion of In-House courses.
- Show an excellent level of English. (Spoken and Written)
- To show creativity and understanding of food, by creating new dishes and evolve the menu.
- To have completed all sections within the kitchen.
- To encourage the skills from individual members of the team by coaching and guiding through 1-to-1 sessions.
- 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.
- To contribute to all team meetings in a positive manner.
- To have an understanding and work towards the departmental objectives.