

Job title:	Chef de Partie		
Job family:	Hospitality	Job ref:	HOS003
Job family definition			
Roles within the Hospitality job family are dedicated to sourcing, creating and serving innovative, exciting and delicious food and drink in a variety of catering environments across Eden, enhancing visitors experience, understanding and enjoyment of their visit.			
Role purpose			
Reporting directly the Eden Sous Chefs this role is responsible for working in the Eden venues and cooking pre-agreed dishes and delivering daily menus set by the Head Chef and sous chef team; with future scope to assist with menu development. They must ensure the safe and efficient running of the Eden kitchens and prepare in advance to enable them to open venues daily and on time. Efficient preparation and cooking of food in all venues is required to meet customer demand.			
Key accountabilities			
1.	Ensures the team in allocated venue follow recipes, presentation guidelines and menus as directed by the Sous and Head Chef to ensure safe food methods, accurate margin control and consistently high quality of Eden food.		
2.	Liaises with guests and can confidently discuss menu dishes when assisting with dietary and allergen information or with any other guest enquiry.		
3.	Whilst giving daily direction to the junior team members, train and coach the junior team and apprentices and help motivate and encourage their progression.		
4.	Ensure dishes are accurately prepared to the costing provided and report any variations to the Sous Chef.		
5.	Responsible for the efficient running of a “section” and/or “venue”. Including liaising with the sous chefs and buying team to ensure the venues are stocked and prepped for the next day’s trading.		
6.	Accountable for accurate stock counting in venues at the end of each month and the daily monitoring and recording of stock movements between venues.		
7.	Ensures all staff follow processes relating to food safety standards and allergen handling processes in venues. Ensures monitoring and documentation of processes are completed in line with the company’s Food Safety Management System and takes responsibility for signing these off on a daily basis, initiating action where required.		
8.	With the appropriate training and support you may be required to work in the retail and admissions, stewards and car parking teams according to business need. Position requires flexibility to action other reasonable requests as delegated by a senior manager to assist the wider team deliver a world class customer service.		

Demands of the role	
Education & qualification	A record of working in the Hospitality Industry and experience of working in a fast moving large scale kitchen. Food Hygiene level 2/3. An excellent understanding of kitchen Health and Safety
Knowledge & skills	An excellent understanding of a working kitchen environment. The ability to create and cook dishes at high speed whilst maintaining high standards. The ability to operate under pressure and direct junior members of the team.
Decision - making	The ability to predict and anticipate replenishment of food, to be self-motivated and have a pride in the role. To direct junior staff and be responsible for the professional running of the kitchen in the absence of Sous Chefs.
Resourcefulness	Ability to think ahead and anticipate the demands of the venue in line with daily customer flow and direct production and the team accordingly.
People & asset management	Jointly responsible for supervising and directing the commis chef team, apprentices and kitchen porters to ensure smooth running of daily service. Shared responsibility of catering assets in each venue and to ensure safe use of equipment.
Communication & visitor experience	To be confident in communicating with other team members on venue procedures and daily planning. To be able to confidently communicate with visitors should dish content need discussing for dietary concerns.
Operational environment	The role is venue based, working behind the scenes in busy kitchens, but also front of house in “open kitchens”. This is a hot and busy environment and the role demands many hours on your feet.
Additional features	