

The logo for 'eden project' features the word 'eden' in a white, lowercase, sans-serif font, followed by 'project' in a smaller, white, lowercase, sans-serif font. Both words are set against a dark red rectangular background.

JOB DESCRIPTION

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. With more experience future scope to assist with menu development. They must ensure the safe and efficient running of the Eden kitchens and prepare food in advance to enable them to open venues daily and on time. Swift and efficient replenishment of food in all venues is required to meet customer demand.

Key Accountabilities

1. Follow recipes, presentation guidelines and menus as directed by the Sous Chef, Senior Sous and Head Chef.
2. Assist in training and coach the junior team and apprentices and help motivate and encourage them, this will be by experiential learning.
3. Ensure recipes are accurate to the costing provided and report any changes to the Sous Chef.
4. Responsible for the efficient running of a “section” and or “venue”.
5. Be responsible for a safe working environment for self and wider team that you are working with.
6. Ability to follow food hygiene procedures and maintain high standards during peak times.

Demands of the Role

Education and Qualifications	A record of working in the Hospitality Industry and experience of working in a fast moving large scale kitchen. Appropriate professional qualification (such as NVQ L2 in professional cookery) Food Hygiene level 2/3. General understanding of kitchen Health and Safety. Basic level of English/Maths.
Knowledge and Skills	Minimum two years practical experience in a similar cooking/catering establishment. An excellent understanding of a working kitchen environment. The ability to create and cook dishes at high speed whilst maintaining agreed standards. The ability to operate under pressure and be part of a team.
Decision Making	The majority of decisions taken will be routine in nature and within defined working practices with any difficult decisions referred to a higher level of management for response and guidance. 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 keep up a high pace and able to jump in and assist if bottle necks occur. Some creative thinking may be required at unusually busy times within a venue if a senior member of the team is not available.
People and Asset Management	No direct people or budget management responsibility. Occasions coaching and supervision of more junior team members. Shared responsibility for catering equipment. Good listener and able to follow instructions under pressure.
Communication and Visitor Experience	The majority of Eden's venues are open and therefore the individual will need to be able to communicate as required with visitors and with peers within the team. Be able to discuss and share information about food offerings and journey.
Operational Environment	The role is venue based and often working behind the scenes of 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	