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**Title**

Chef de Partie

**Reports to**

Head Chef – Sous Chef

**Customary Hours**

Seven shifts per week.

Guide 50-55 hours per week.

Hours as required.

**Availability Required**

Any seven shifts out of the 13 shifts run on any given week

The position may require availability for catering events on or off site as and when they

arise.

The position may require availability for extra shifts when not covered by satisfactory staff

**Position Summary**

A full time role that requires you to work under the guidance of the head chef and Sous chef.

You are responsible for the efficient and productive management of the section you work on.

You are expected to work as specified by the Head and Sous chef to a high standard and fit in

with the Caravan way.

**Duties & Responsibilities**

MENUS & FOOD STANDARDS

Execute the preparation and service of all dishes to the level set by the head chef

Ensure all menu items are ready and available for service at the required times

Ensure all stored food meets company and statutory health and safety requirements

Ensure food being served is of top quality

Responsible for ordering of all items required for your section

QUALITY & FOOD SERVICE

Ensure all recipes and preparation requirements as set by management

Ensure temperature, seasoning and flavours are to specification

Ensure all food is presented for service in a timely manner

Follow direction of chef in charge to achieve the above

COMPANY STANDARDS

Always aim to produce the best product

Always be punctual. Always be positive

Work in a clean and tidy manner

Have a can do attitude

Be respectful of others

Be co-operative, be a team player

Maintain a professional appearance and demeanour at all times

MARGINS & COST CONTROL

Use products efficiently and don’t be wasteful

Use food in strict rotation

Communicate levels of stock needed for purpose of ordering and efficient running of

section

Complete tasks and goals as set by management in a timely manner

Control and report any wastage of product

Ensure all invoices are placed in the correct place

Store food correctly to eliminate wastage

Follow direction from charge chef re any extra work that needs completion

COMPANY PROCEEDURES

Always work to ensure the company H&S policy is met at all times

Comply with all H&S and food hygiene requirements

Be involved in the recording of H&S documents as directed by the head chef

Ensure the kitchen is clean and hygienic.

Use kitchen equipment with care and attention so not to damage it or yourself

Report any damaged pieces of equipment immediately

Always wear appropriate uniform and present yourself with excellent personal

hygiene

Put dirty laundry in appropriate bins when finished with it

Keep back of house areas clean and tidy and free of personal belongings

Ensure your section runs smoothly on a daily basis and is adequately stocked with all

necessary goods

Promote a positive perception of the company at all times both internally and

Externally

**Salary**

Commensurate with experience