



Chef De Partie– One Garden Brighton	
Reporting to:	Head Chef
Working Hours:	Full-time (5 days working out of a 7-day week, 40 hours per week)
Salary:	Up to £28,000
Annual Leave:	22 days leave entitlement, plus 8 bank holidays, TOIL will be agreed for work undertaken on a bank holiday.

Job Purpose

As Chef De Partie you will prepare, cook and present high quality meals in a fast-paced environment to the highest standard. Maintaining a clean and tidy kitchen environment the postholder will be responsible for putting together menus using local produce where available. Supporting One Garden Market and Events, the role will seek to deliver creative, innovative and exciting food that will delight.

Duties and responsibilities of the job

1. Catering operations

a. Prepare, cook and present dishes using fresh local produce, cook high quality meals in a fast-paced environment.
b. Assist the Head Chef and Sous Chef in the day to day running of catering operations of the Kitchen, ensuring food is of a consistently high standard.
c. Working with the Head Chef and Sous Chef, prepare menu specification sheets, recording allergen data and develop the menu to meet the brand vision, reflecting customer trends and seasonal produce.
d. Maintain a clean and tidy kitchen environment that is safe for food preparation. Ensure that all cooking equipment is operational and clean.
e. Avoid food wastage through portion control, preparation and storage methods

f. Comply with food hygiene regulations by wearing the appropriate clean protective clothing while preparing and serving food.
g. Ensure that all stock is purchased, stored appropriately and stock rotation procedures are followed.

Qualifications / Skills / Knowledge / Qualities

It is crucial that the successful candidate shares our student focussed values, equality of opportunity and parity of esteem for staff and students.

At Plumpton College we are:

- Ambitious and Progressive
- Enterprising
- Professional
- Passionate about everything we do
- Supportive

Criteria for the post
Proven experience as a Chef De Partie or similar role in a restaurant setting
A relevant qualification in Managing and Supervising Food Safety and Legislation.
Hold a current food hygiene certificate
Minimum of 1 years in experience in a similar position,
Strong culinary skills and knowledge of various cooking techniques.
Able to demonstrate great customer service skills
Able to work flexibly, with regular weekend/evening and bank holidays
A team player with great communication skills
Positive work ethic
Possess the ability to work under pressure
Full UK drivers Licence preferred

CONDITIONS OF EMPLOYMENT

Working Hours

40 hours per week annualised with flex up in summer months and flex down in winter months; with regular weekend/evening and bank holiday working.

Hours of work will vary but are based around the One Garden Brighton operating and opening times of 8.30am to 5.00pm, therefore some flexibility will be required to meet the needs of the business, so this will also include some evening working for functions and events and whole college promotional events. One Garden Brighton is open all year round seven days per week.

Annual Leave

The holiday year is from 1 September - 31 August each year. The annual leave entitlement for this role is 22 working days, plus 8 bank holidays (TOIL will be agreed for work undertaken on a bank holiday). Annual leave is bookable subject to business needs and should be planned and agreed with your Line Manager.

Continuous Professional Development (CPD)

This post will be entitled to CPD for skills updating, personal and professional development. All CPD must be planned, agreed and booked with your Line Manager.

Pension

The candidate appointed to the post will automatically become a member of the One Garden Brighton Pension Scheme and pay contributions as determined by annual salary levels.

Equality and Diversity

Plumpton College is committed to the promotion of equal opportunities and is dedicated to pursuing non-discriminatory policies and practices and eliminating unfair discrimination on any basis. This means that no job applicant will receive less favourable treatment than another on grounds of gender, marital status, age, racial origin, disability, sexual orientation or political or religious beliefs.

Criminal Record Check via the Disclosure Procedure

The Rehabilitation of Offenders Act 1974 gives individuals the right not to disclose details of certain old offences when asked about their criminal record as they may be defined as 'spent'. There are exemptions to this if the individual is offered a post which involves contact with children or regular work at an establishment exclusively or mainly for children.

The post you have applied for falls into this category and, therefore, requires a criminal background check.

If a job offer is made, you will be asked to apply for a DBS Disclosure Certificate. The Disclosure Certificate will contain details of current and "spent" convictions, cautions, reprimands or warnings held on the Police National Computer, excluding certain specified old and minor offences.

The DBS Disclosure will also indicate whether information is held on government faculty lists of those individuals who are barred from working with children or vulnerable adults (if applicable).

The post-holder cannot begin employment with the College until the DBS Disclosure Certificate is received and considered by the Principal.