

JOB DESCRIPTION

Job Title:	CHEF de Partie,
Responsible to:	HEAD CHEF
Place of work:	Hotel Penzance/Bay Restaurant
Hours:	Approximately 45 hours weekly (up to 50) Morning from 7.00am to 12, or 12 or 1pm till finish usually 5 day week Shifts consisting of earlies, lates and splits. Be prepared for the flexibility of seasonal shift in workload and hours worked (i.e. longer in the summer)
Scope and general purpose of job:	<ol style="list-style-type: none">1. To liaise with head and sous chef in all aspects of food production and service.2. To comply with current Health and Safety legislation in the kitchen.3. To deputise for the Chef de partie.4. To ensure hygienic work practices are maintained at all times including the daily monitoring of fridge temperatures and compliance with routine maintenance/cleaning schedules
Main duties:	<ol style="list-style-type: none">1. Preparation and production of food for all services including occasional banqueting, in collaboration with head chef.2. Provide creative input and enthusiasm in menu planning3. To maintain a <u>consistently high standard of production and presentation</u>4. Liaise with all senior staff in a civil manner and maintain professional relationships at all times with all staff5. To maintain good storekeeping
Occasional duties:	<ol style="list-style-type: none">1. To check stock delivered from approved suppliers in the absence of the head or sous chef.