
Job Specification

Key Information

Job Reference: CH-WEY


Role:

 Chef de Partie (or Section Chef)


Location:

 Weybridge, Surrey

Salary:


 £13.50 per hour

Contract:

 0 Hour Contract

 We operate an SMS Alert system for shifts

Licence Requirements:

 Full UK Driving Licence and Own Vehicle - Preferred

Professional Competencies

- ✓ Requires a minimum of 3 years experience in a similar Chef de Partie role
- ✓ Must be experienced working with fresh, seasonal produce
- ✓ Must be passionate about delivering excellent customer service
- ✓ Strong client management and customer service skills
- ✓ Requires experience working in high-end, fine dining settings
- ✓ Must be confident on food safety and HACCP requirements
- ✓ Should have good client management and relationship building skills
- ✓ Food preparation or health and safety qualifications are desirable

Behavioural Attributes

- ✓ Must have excellent communications skills
- ✓ Excellent team player who can work independently when required
- ✓ Able to multitask and prioritise business needs effectively
- ✓ Experienced and adaptable within fast-paced environments
- ✓ Should be a determined, motivated, and resilient individual
- ✓ Should be passionate about delivering top quality food
- ✓ Should be enthusiastic and willing to contribute ideas to the menu
- ✓ Should be disciplined and keen to learn new skills

Duties and Responsibilities

- Working closely with Sous Chef and Head Chef
- Setting up the kitchen ahead of service times
- Taking charge of a specific section of the kitchen
- Accurately working to specifications for weekly rotational menus
- Assisting across other areas of the kitchen as required
- Consistently maintaining strict hygiene and cleanliness standards
- Basic food preparation of sandwiches and paninis
- Assisting with marinating, cutting, and precooking foods
- Ensuring full compliance with company policy and UK law
- Preparing and cooking elements of dishes as required
- Helping to creatively and professionally plate dishes
- Stock management including placing new supplier orders
- Complying with health and safety regulations at all times
- Learning and implementing new food concepts and menu items
- Assisting with cleaning the kitchen and food preparation areas
- Correctly labelling, storing and, rotating stock as required
- Helping to guide, train, and develop junior members of the team
- Recognising and supporting with training needs within the team
- Managing catering needs for business events and functions

Company Perks and Benefits

- ✓ Free meals whilst on shift (when working 6+ hours)
- ✓ 20% discount on all other food and beverages
- ✓ Friends and family discount for food and beverages
- ✓ Access to 24/7 health and wellbeing support
- ✓ Great public transport links and free on-site parking
- ✓ On-site changing room and showers available
- ✓ Excellent team dynamic and working environment
- ✓ Career progression support and opportunities

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