Job Description

Job Title: Chef de Partie

Reports to: Head Chef

Hours of work: 37.5 per week (75 per fortnight)

Purpose of the Job:
To support and assist the Head Chef and his team in ensuring the continuing development and delivery of the highest possible standard of catering provisions across the College, both during and outside term time.

Key Responsibilities:

- Support the Head Chef and Sous Chefs in all aspects of food preparation, with emphasis on the following:
  - Customer satisfaction for Fellows, students, staff, conferences and function delegates;
  - Food safety and Health and Safety;
  - Record and procedure compliance.
- Ensure that all specified procedures are understood and adhered to, to include College and Departmental procedures and those required by law.
- Perform to the highest possible standard according to specified instructions by the Head Chef or his deputies.
- To undertake such other duties as may reasonably be required in this position.
- Keep working areas of the kitchen in a clean and tidy condition at all times.