Job Title: Chef De Partie

Essential skills and experience:

- Exceptional eye for detail.
- Good leadership skills with the ability to plan ahead
- Superior organisational skills.
- A stable 3 years previous experience in a related environment with City & Guilds 706/1 & 2 or NVQ 1 & 2 equivalent
- Be confident and creative with fresh, seasonal produce.
- Have the highest Health & Safety & Food Hygiene standards.
- Able to work in a busy kitchen as part of a team.
- Passion, enthusiasm and drive.
- Ability to demonstrate kitchen and culinary skills.
- Strong Chef who is calm under pressure and has a strong desire to keep learning, be receptive to change and possess a willingness to offer commitment in terms of enthusiasm, time and a flexible attitude and approach to work.
- Is in touch with industry trends.

Desirable skills and experience:

- Passionate about food out of the workplace.
- Can display their skills at competition level.
- General knowledge of College life during and outside term time.