**Chef de Partie job description**

**Job brief**

To properly prepare all items required for the daily Menus and special events as instructed by the Sous Chef and to ensure that products are consistently prepared according to the highest possible standards.

* To ensure that Galley equipment is maintained properly that the highest standards of cleanliness are kept, and that safe food handling is practiced at all times.
* To provide a six-star service at all times.

**Responsibilities**

To monitor stock movement and be responsible for ordering on your section

* To ensure minimum kitchen wastage.
* To ensure knowledge of the product is maintained and communicated to all relevant personnel.
* To be responsible for completing your mis en place
* To learn and record skills and recipes from other members of the department
* To report any maintenance issues to the Head Chef immediately.
* To comply with all Goodwood policies and procedures to ensure that all statutory regulations are observed.
* To liaise with the Head Chef/Sous Chef and implement new menu/dishes/systems where applicable
* To ensure all statutory regulations are adhered to, such as food hygiene policies
* To be flexible and willing to help the restaurant kitchen at busy times if required

**Requirements**

* Experience of working in a similar role within a high-quality establishment and ability to produce
* quality food to the highest standard
* Ability to run and maintain own food section
* Current certificate in Basic Food Preparation, Health and Hygiene or similar
* Excellent communication skills
* Driven with a passion for food and quality produce
* Creative with a meticulous eye for detail
* Ability to work in a fast paced and challenging environment and maintain a consistently high
* standard of food delivery under pressure
* Positive and flexible approach to work