



Job Description

Job Title:	Chef de Partie
Accountable To:	Head Chef/Sous Chef
Location:	Moddershall Oaks Country Spa Retreat

Our Vision

At Moddershall Oaks, we are dedicated to providing guests with a special place to be and all members of our team are expected to work positively to achieve our vision:

‘Be the best at everything we do by employing great people who make Moddershall Oaks a special place to be’.

Our Values

We have agreed a set of core values which define the standards and behaviours which we expect all employees to demonstrate:

- We are Ambitious
We are focussed on personal and business success
- We are Caring
We genuinely care about our guests and our colleagues
- We are Creative
We seek better ways of doing things and are empowered to deliver consistently outstanding service
- We are Enthusiastic
We are motivated to develop our skills and do our best for guests every day
- We are Loyal
We work as one team who are loyal to each other and the business

In return, Moddershall Oaks offers appropriate support, training and development within available resources to enable employees to make their best contribution.

Job Purpose

As a key member of the kitchen team, use excellent cooking skills to prepare dishes according to the Head Chef’s recipes and specifications. Take pride in producing quality dishes which delight guests and ensure they become repeat customers.





Principal Accountabilities

1. Run a specific section within the kitchen, reporting to the Sous Chef and Head Chef.
2. Take pride in preparing, cooking and presenting high quality dishes according to the Head Chef's requirements.
3. Use skills and creativity to assist the Head Chef and Sous Chef in creating attractive and exciting menu items, recipes and developing new dishes.
4. Work as a key member of the busy kitchen team, delivering high standards to ensure that the Moddershall Oaks dining experience is one to remember for guests so that they return to us again and recommend us to others.
5. Optimise the cooking process with attention to detail, speed and quality.
6. Ensure that high standards of food hygiene, allergen awareness and health and safety are maintained in the kitchen and pick up on any issues, reporting them to management.
7. Ensure all stock is secure, stock rotation is followed and all storerooms, fridges and freezers are kept in order.
8. Ensure the kitchen is clean and hygienic at all times, as well as adhering to uniform and personal hygiene requirements.
9. Provide training and guidance to other members of the kitchen team including Commis Chefs.
10. Act as mentor to any apprentices, sharing skills and knowledge so they have the best learning experience with us.
11. Monitor portion and waste control, to ensure that best value is gained from all ingredients.
12. Use organisation, problem solving and multi-tasking skills to help to ensure that the busy kitchen works efficiently and delivers dishes on time.
13. Learn and develop your skills to progress your career as a chef with us.





General requirements

- Work diligently within the best of your ability to ensure you meet the requirements of your job description
- Always seek to continuously improve
- Participate in internal/external meetings and training as required
- Positively participate in one to ones and appraisal
- Ensure that all relevant policies, procedures and working practices are adhered to at all times
- Work in accordance with Moddershall Oaks' culture, values, aims and objectives
- Act as a positive ambassador for Moddershall Oaks at all times when dealing with guests or representing the business
- Positively contribute to Moddershall Oaks team working environment, taking ownership of issues and supporting colleagues where appropriate
- Undertake any other duties that may be required from time to time

NB: This Job Description forms part of the contract of employment of the person appointed to this post. It reflects the position at the present time only, and may be changed at management's discretion in the future. As a general term of employment, Moddershall Oaks may affect any necessary change in job content, or may require the post holder to undertake other duties, provided that such changes are appropriate to the employee's remuneration and status.

I confirm that I have read and agree to carry out the duties and responsibilities contained in this job description.

Name (Please print): _____

Signed: _____ Date: _____



Person Specification

Job Title: Chef de Partie		
Criteria	Essential or Desirable	Method of Identification
Qualifications Catering/chef qualification although proven experience may compensate	Essential	Application
Proven Experience At least one years' experience within a chef role, delivering quality food and efficient service Experience of providing a high standard of service to diners	Essential Essential	Application Application/interview
Knowledge, Skills and Abilities Outstanding food preparation skills Knowledge of food hygiene, health and safety and other kitchen compliance requirements An eye for high standards of food preparation and presentation Time management, able to prioritise and achieve deadlines Good communication skills Problem solving skills – able to work on own initiative	Essential Essential Essential Essential Essential Essential	Practical assessment Interview Interview Interview Interview/assessment Interview
Other Attributes Able to work effectively within Moddershall Oaks core values framework Car owner/driver	Essential Essential	Interview Application

