



HESTERCOMBE

paradise restored

JOB DESCRIPTION

JOB TITLE:

Chef de Partie

LOCATED AT:

Hestercombe Gardens, Cheddon Fitzpaine, Taunton

RESPONSIBLE TO:

Head Chef (Sous Chef in the absence of the Head Chef)

TERMS OF EMPLOYMENT:

Permanent, Full-time (2503 annualised hours including holiday). This is an annualised role so hours worked may vary from month to month but the salary will be paid monthly in 12 equal instalments over the year. You will be expected to work weekends, Bank holidays and limited evenings.

PAY:

£18,000 - 21,000 per annum dependant on experience

PURPOSE OF THE JOB:

To support the Head Chef and wider kitchen team in the day-to-day running of the kitchens in a professional manner.

ROLE SUMMARY

1. Be responsible for the preparation, provision and service of quality food to the standard set by the Hestercombe Gardens Trust.
2. Be responsible for the maintenance and cleanliness of your section and the catering facility.
3. Ensure that the highest levels of food and services are consistently achieved.
4. Assist with the ordering of all stock and stock control within your section and ensure this stock is stored safely in accordance with hygiene regulations and in keeping with the Hestercombe Gardens Trust's policy.
5. Ensure the highest health and safety standards are maintained in areas under your control. Take reasonable care for the health and safety of yourself and of others who may be affected by their acts or omissions at work. Carry out risk assessments as required.
6. To comply with the requirements of the Food Safety Act 1990 and associated Regulations to ensure high standards of food hygiene are maintained at all times. Level 2 Food Safety qualification required.
7. Undertake other reasonable duties, which are compatible within the overall scope of this appointment.

In addition, all employees are expected to work within the terms of their contract of employment and adhere to Hestercombe Gardens Trust instructions, values and behaviours.