



Person Specification

Job Title:	Chef de Partie
Department / Unit:	Commercial Services
Job type	Full Time, Permanent
Grade:	RHUL 4
Accountable to:	Head Chef, Sous Chef
Accountable for:	Trainee Chefs, Kitchen Porters

Person Specification:			
	Essential	Desirable	Tested By (AppForm, Interview, etc)
Qualifications			
<ul style="list-style-type: none"> • Good standards of education 	Yes		App Form
<ul style="list-style-type: none"> • Hygiene including HACCP 	Yes		Interview
<ul style="list-style-type: none"> • Food Hygiene (minimum level 2) 	Yes		App Form
<ul style="list-style-type: none"> • Health and Safety (minimum level 2) 	Yes		App Form
<ul style="list-style-type: none"> • Food Hygiene (level 3) 		Yes	App Form
<ul style="list-style-type: none"> • Health and Safety (level 3) 		Yes	App Form
Experience			
<ul style="list-style-type: none"> • Minimum two years' experience working as a Trainee or Commis chef in a similar Client environment (i.e. blue chip, Universities etc) 	Yes		App Form
Skills, Knowledge			
<ul style="list-style-type: none"> • Good command of reading, writing and numeracy 	Yes		Practical Test
<ul style="list-style-type: none"> • Passionate about Food and Innovation 	Yes		Interview
<ul style="list-style-type: none"> • An excellent knowledge of Food 	Yes		Interview

• Knowledge of COSHH	Yes		App Form
• Knowledge of HACCP	Yes		App Form
• Fire Safety Knowledge	Yes		App Form
• Demonstrable cooking skills	Yes		Practical Test
• Confident communicating with customers and clients in an engaging way	Yes		Practical Test
Attitude			
• Take pride in your work	Yes		Practical Test
• High levels of energy	Yes		Practical Test
• Team player	Yes		Interview
• Well presented	Yes		Interview
• Self-motivated	Yes		Interview
• Honest with our customers about our food	Yes		Interview
• Willing to undertake training as required			
Circumstances			
• Flexible approach to working hours including weekends and evening as necessary	Yes		App Form
• Clean Driving License	Yes		App Form