



PERSON SPECIFICATION

Details on the qualifications, experience, skills, knowledge and abilities that are needed to fulfil this role are set out below.

Job Title: Chef de Partie

Department: Commercial services

	Essential	Desirable	Tested by Application Form/Interview/Test
Knowledge, Education, Qualifications and Training			
Good standards of education	X		App Form
Hygiene including HACCP	X		Interview
Food Hygiene (minimum level 2)	X		App Form
Health and Safety (minimum level 2)	X		App Form
Food Hygiene (level 3)		X	App Form
Health and Safety (level 3)		X	App Form
Skills and Abilities			
Good command of reading, writing and numeracy	X		Practical Test
Passionate about Food and Innovation	X		Interview
An excellent knowledge of Food	X		Interview
Knowledge of COSHH	X		App Form
Knowledge of HACCP	X		App Form
Fire Safety Knowledge	X		App Form
Demonstrable cooking skills	X		Practical Test
Confident communicating with customers and clients in an engaging way	X		Practical Test
Experience			

Minimum two years' experience working as a Trainee or Commis chef in a similar Client environment (i.e. blue chip, Universities etc	X		App Form
Attitude			
Take pride in your work	X		Practical Test
High levels of energy	X		Practical Test
Team player	X		Interview
Well presented	X		Interview
Self-motivated	X		Interview
Honest with our customers about our food	X		Interview
Willing to undertake training as required			
Circumstances			
Flexible approach to working hours including weekends and evening as necessary	X		App Form