



JOB DESCRIPTION

Job Title:	Chef de Partie (Generic)
Department / Unit:	Commercial Services
Job type	Professional Services
Grade:	RHUL 4
Accountable to:	Head Chef, Sous Chef
Accountable for:	Work of Trainee Chefs and Kitchen Porters
Purpose of the Post	
<p>To prepare and cook dishes for meals to be served for Counter service, Banquet and Fine Dining. Food must be well balanced, seasoned correctly and be presented at a very high standard.</p> <p>To supervise the food prepared on shift to ensure it is delivered to a high standard.</p>	
Key Tasks	
<p>Role Specifics</p> <ul style="list-style-type: none"> • To work in the kitchen carrying out preparation and cooking of food in line with the menus set and ensure that the taste and presentation of all food delivers a wow factor to customers. • To take responsibility for quality of food produced on shift. • To work effectively without supervision and supervise Apprentices / Trainee Chefs and kitchen Porters when necessary. 	
<p>Day to Day Supervision</p> <ul style="list-style-type: none"> • To fully manage and ensure your section of the kitchen produces and delivers quality food on the counter at the required times for counter /Banquet service. • To allocate duties to staff as required and ensure they are aware of these and complete them to the standard required. • To organize workspace efficiently and complete own tasks on daily work schedule within time allocated. • To prioritize to ensure important and urgent tasks are completed within their deadline and delegate where necessary. 	
<p>Operational</p> <ul style="list-style-type: none"> • To ensure that all food produced by the recipe and has been tasted by yourself or counter tasted by a colleague, adjusting to correct levels prior to being delivered to the counter. 	

- To take responsibility for forward planning preparation as guided by line manager.
- To liaise with other chefs to ensure effective communication is established and maintained so that innovative ideas are shared and benefits are widely spread.

Financial

- To ensure appropriate stocks of food are maintained, controlled, secured and that stock takes are carried out in line with college procedures.
- To ensure Food Production Sheets are fully completed after each service.
- To engage in preparation and cooking of food whilst ensuring wastage is reduced to a minimum.

Legislative/Compliance

- To comply with all H&S legislation and procedures including but not limited to College HACCP systems and COSHH regulations.
- To ensure all work and store areas and equipment under your control are clean, tidy and comply with food safety, health and hygiene.
- To be responsible for your own Health and Safety and for those around you, demonstrating safe manual handling techniques at all times.
- To treat everyone fairly, working according to the principles of equal opportunity as outlined the Employee Handbook.

Customer Focus

- To maintain positive and enthusiastic communication with customers, colleagues and managers within yours and other units.
- To understand your colleague's roles and responsibilities and co-operate with them with customer focus at the core of your actions.
- To promptly report any complaints to the Head Chef / Manager.

Administration

- To complete food ordering for area of responsibility as directed by the Head Chef.
- To ensure accurate completion of Section Cleaning Schedules, Temperature Records and Kitchen Control Sheet as required. All administration will be completed either manually or using a computer.

Demands of the Role

Ensure compliance with college policies and procedures:

- To be aware of College and Departmental Values and Objectives and support their achievement.
- To familiarize yourself with all college policies and procedures and to ensure they are being adhered to on a daily basis.
- To ensure that the correct financial procedures are followed as laid down by college finance.

Ensure the requirements of the Staff College Handbook are fulfilled at all times:

- To promote a smart and professional image of the College at all times especially when in front of customers including wearing the uniform issued to you and maintaining a high standard of personal hygiene.
- To be willing to work in excess of usual working hours when the balance of the company's work or allocated responsibilities requires this. We do not expect excessive

working hours, rather we require flexibility when there is a clear benefit to the Organisation.

- To continuously seek to improve performance by learning and developing new skills and keeping up to date with latest developments in the sector.
- To be physically fit and healthy to be able to perform in this post.

Other Duties

The duties listed are not exhaustive and may be varied from time to time as dictated by the changing needs of the College. The post holder will be expected to undertake other duties as appropriate and as requested by his/her manager.

The post holder may be required to work at any of the locations at which the business of Royal Holloway is conducted.

Internal and external relationships

The following list is not exhaustive but the post holder will be required to liaise with:

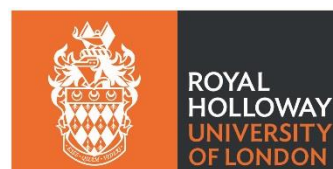
Front of house Manager and staff
Conference Team
Commercial Services Maintenance Team
Health and Safety Team
Student Union Representatives

Job Title:	Chef de Partie (Kitchen Specific)
Department / Unit:	Hub Kitchen
Operational	The Hub is open seven days a week and you will be required to work Five days from seven for the following operational periods: College Student Term Calendar College Open Days throughout the year Easter and Summer Language Schools
Services Provided	<p>College Student Term Calendar The hub provides International Concept style food offers which is very individual to the customer. Service from counters from: Monday to Friday Lunch – 11.30am – 2.30pm Weekends Lunch – 11.30am – 2.30pm Dinner – 5pm – 7.30pm</p> <p>Times may vary subject to agreed services with the college</p> <p>The Hub provides Hospitality Buffet menus to lower half of Campus</p> <p>Language Schools To produce and serve an agreed menu for the client for the following services which Breakfast – 7am – 9am Lunch – 11.30am – 2.30pm Dinner – 5pm – 7.30pm</p> <p>Times may vary subject to agreements with the clients</p>
Shifts	<p>General Shift Patterns in the Hub are Monday to Friday 8am – 4pm</p> <p>Weekends 8am – 4pm 12pm – 8pm</p> <p>These times may vary according to the needs of the business according to the college</p>
Department / Unit:	Founders Kitchen
Operational	Founders is open five days a week and you will be required to work an occasional weekend for the following operational periods, depending on college business. College Student Term Calendar. College Open Days throughout the year

	Conference/Wedding season.
Services Provided	<p>College Student Term Calendar Founders provides a Home from Home food offer which is served from the counters from: Monday to Friday Lunch – 11.30am – 2.30pm Dinner – 5pm – 7.30pm</p> <p>Times may vary subject to agreed services with the college.</p> <p>Founders provides Hospitality Buffet menus to the upper half of Campus</p> <p>SCR Provides a Home from Home style food for mainly academic staff served from the counter from: Monday – Friday Lunch - 11.30am – 2pm</p> <p>Crosslands Crosslands provides Bistro style food Typical shifts 8am – 4pm 2pm – 10pm</p> <p>Monday – Friday Food served from – 11.30am – 9pm</p>
Shifts	<p>General Shift Patterns for Founders are: Monday to Friday 7am – 3pm 10am – 6pm 12pm – 8pm</p> <p>For SCR: 7am – 3pm</p> <p>These times may vary according to the needs of the business according to the college</p>
Department / Unit:	Kingswood Kitchen
Operational	<p>Kingswood is open seven days a week and you will be required to work Five days from seven for the following operational periods: College Student Term Calendar College Open Days throughout the year Summer Language Schools</p>
Services Provided	<p>College Student Term Calendar Kingswood provides a Home from Home food offer which is served from the counters from:</p>

	<p>Monday to Friday Breakfast – 7.30am – 10.30am Lunch – 11.30am – 4pm Dinner – 6pm – 7.30pm</p> <p>Weekends Brunch – 11.30am – 2.30pm Dinner – 6pm – 7.30pm</p> <p>Times may vary subject to agreed services with the college</p> <p>Kingswood provides hospitality buffet menus for The Blue Room.</p> <p>Language Schools To produce and serve an agreed menu for the client for the following services which Breakfast – 7am – 9am Lunch – 11.30am – 2.30pm Dinner – 5pm – 7.30pm</p> <p>Times may vary subject to agreements with the clients</p>
Shifts	<p>General Shift Patterns in Kingswood are:</p> <p>Monday to Friday 7am – 3pm 12pm – 8pm</p> <p>Weekends 10am – 8pm</p> <p>These times may vary according to the needs of the business according to the college</p>
Shifts	<p>General Shift Patterns in the Cafe are:</p> <p>Monday to Friday 6am – 2pm</p> <p>These times may vary according to the needs of the business according to the college</p>
Department / Unit:	Street Food Van
Operational	<p>The Van is operational five days a week. You will be required to work for the following operational periods: College Student Term Calendar College Open Days throughout the year</p>
Services Provided	<p>College Student Term Calendar The Van provides International Street food style offers. Service from the Van from: Monday to Friday Lunch 11.30am – 2.30pm</p>

	Times may vary subject to agreed services with the college
Shifts	General Shift Patterns in the Van are: Monday to Friday 6am – 2pm 8am - 4pm These times may vary according to the needs of the business according to the college



Person Specification

Job Title:	Chef de Partie		
Department / Unit:	Commercial Services		
Job type	Professional Services		
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

<ul style="list-style-type: none"> • Knowledge of COSHH 	Yes		App Form
<ul style="list-style-type: none"> • Knowledge of HACCP 	Yes		App Form
<ul style="list-style-type: none"> • Fire Safety Knowledge 	Yes		App Form
<ul style="list-style-type: none"> • Demonstrable cooking skills 	Yes		Practical Test
<ul style="list-style-type: none"> • Confident communicating with customers and clients in an engaging way 	Yes		Practical Test
Attitude			
<ul style="list-style-type: none"> • Take pride in your work 	Yes		Practical Test
<ul style="list-style-type: none"> • High levels of energy 	Yes		Practical Test
<ul style="list-style-type: none"> • Team player 	Yes		Interview
<ul style="list-style-type: none"> • Well presented 	Yes		Interview
<ul style="list-style-type: none"> • Self-motivated 	Yes		Interview
<ul style="list-style-type: none"> • Honest with our customers about our food 	Yes		Interview
<ul style="list-style-type: none"> • Willing to undertake training as required 			
Circumstances			
<ul style="list-style-type: none"> • Flexible approach to working hours including weekends and evening as necessary 	Yes		App Form
<ul style="list-style-type: none"> • Clean Driving License 	Yes		App Form