

**EDGBASTON PARK HOTEL
AND CONFERENCE CENTRE**

J O B D E S C R I P T I O N

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| JOB TITLE | Demi Chef de Partie |
| DEPARTMENT | Kitchen |
| RESPONSIBLE TO | Sous Chef |

Job Summary

Be responsible for your designated section in the kitchen, consistently producing high-quality food. Ensure compliance with the brand standards outlined in the food specifications and adhere to all hygiene regulations and safety standards.

Main Duties

- Preparing, cooking and presentation of food from the main kitchen.
- Assisting the senior chefs with the preparation of a wide variety of recipes, including stocks, soups and sauces.
- Assisting in plating during lunch or dinner service.
- Assisting the senior chefs in creating innovative and exciting menu items.
- Following recipe cards provided by senior chefs.
- Maintaining a clean and orderly workstation at all times.
- Supporting other areas of the Kitchen, as and when required.
- Ensuring the proper storage, labelling and use of all food supplies to prevent unnecessary spoilage and to maintain cost control.
- Managing and training commis chefs working with you.
- Working closely with the other chefs to ensure the Kitchen is running smoothly and efficiently.
- Assisting the senior chefs with menu planning, inventory control, scheduling and ordering of kitchen supplies.
- Ensuring all food is of a suitable temperature before serving and that portion control guidelines are being maintained.
- Having a professional image by adhering to the company policy concerning uniforms, personal hygiene & footwear and acting in a professional manner always.
- Reporting to management any unsafe equipment, practices or any other matters that will affect the safe running of the Kitchen.
- Ensuring you have high standards of food hygiene and follow the rules of health and safety.
- Any other reasonable duties expected of you and requested by Management.

General Requirements

- Build and maintain effective working relationships across the Hotel.
- Present a professional image of the Hotel to guests.

- Respond professionally and pro-actively to any guest queries.
- Actively support and demonstrate the Hotel culture and values.
- Adhere to all Hotel policies, procedures and processes.
- Support the Hotel with Social and environmental initiatives.
- Comply with statutory requirements regarding the workplace such as employment law, health and safety, hygiene, fire prevention, GDPR etc.
- Act with integrity and in the interests of the Hotel at all times.

PERSON SPECIFICATION

Experience

- Proven experience as a Demi CdP, or an aspiring Commis Chef who is ready to take the next step up.
- Experience of working in a hotel or conference and banqueting environment would be desirable.
- Experience of training junior chefs would be desirable.

Knowledge, Skills and Abilities

- In depth knowledge of food preparation and a range of cooking techniques.
- Working knowledge of various sections such as breakfast, cold larder and hot garnish/starters.
- Good attention to detail and creativity.
- In depth knowledge of hygiene principles.
- Understanding of cost control and waste management.
- Good communication skills and ability to work well within a team.
- Knowledge and understanding of HACCP, COSSH and other regulatory guidance.
- Ability to work on own initiative.
- Ability to prioritise workloads, meet deadlines and work to strict time constraints.
- Passion for delivering quality food and exceptional levels of service.

Qualifications

- First Aid qualified or willingness to work towards it.
- A relevant cooking qualification would be desirable.