Why work for YCL?

**Job title:** Chef de Partie

- **Salary:** £23,500 per annum
- **Grade:** YCL B1
- **Hours of work:** 37 per week (Full Time)
- **Contract type:** Permanent
- **Reporting to:** Head Chef

**Main purpose of this role**

As a Chef de Partie you will prepare, cook and present high equality food to students, staff and visitors. Ensuring exceptional standard and service is delivered at all times and food safety and hygiene regulations are adhered to.

**Key responsibilities and duties**

- Prepare, cook and present food in accordance with menu and food safety guidelines
- Maintain kitchen hygiene including the dismantling and cleaning of equipment to check it will not be a potential hazard
- Adhere to all food hygiene and safety regulations.
- Comply with company standards, policies and procedures
- Stock rotation and monitoring of stock levels
- Accept and check stock deliveries
- Minimise the risk of accidents and waste by effective working and ensure all areas are hazard free and clean at all levels
- Assist with the supervision of kitchen general assistants, and kitchen porters
- Occasionally assist with the service of food

Catering and Hospitality is a large department with staff working in various sites across two campuses. Our outlets vary in size and function from cafes to large scale restaurants and dining halls, which specialise in high volumes of both student and conference business.

We aim to deliver quality in everything we do from service standards to food quality within a very diverse operating environment. We contribute towards the student experience with fresh ideas and creative food innovations, striving to exceed customer expectations within the very competitive higher education market.
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Key responsibilities and duties continued

- Certain times of the day the post holder may be the only qualified person on duty therefore will take the initiative for any catering problems
- Produce quality dishes that will be served through a ‘call-order’ system

Working Conditions:

- The post holder will be on his/her feet for most of the shift, working in a hot environment
- Manual handling of heavy equipment and stock
- Environment subject to temperature fluctuations from very hot to very cold (Freezers and Cold Stores)

The above list of duties is not exhaustive and is subject to change. The post holder may be required to undertake other duties within the scope and grading of the post in response to business needs.

Additional Information:

- The post holder is required to attend training when necessary in line with their role and grade
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<table>
<thead>
<tr>
<th>Person specification</th>
<th>Essential</th>
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| **Qualifications**   | ● City and Guilds 706/1/2, NVQ level 2 or equivalent  
                      | ● Foundation Food Hygiene Certificate |
|                      | Desirable |
|                      | ● Intermediate Food Hygiene Certificate (Level 3)  
                      | ● Allergen Awareness Certificate |
| **Knowledge**        | ● Working knowledge of health and safety regulations, COSHH regulations and manual handling techniques |
|                      | Desirable |
|                      | ● Knowledge of international home market cuisine  
                      | ● Knowledge of current food trends and styles |
| **Skills/abilities/competencies** | ● Ability to control own workload with effective organisation and planning skills  
                               | ● An effective eye for detail  
                               | ● Ability to work as part of a team and display ability to use own initiative  
                               | ● Hard working and dedicated with the ability to work under pressure  
                               | ● Demonstrable food presentation skills  
                               | ● Ability to work in a fast paced busy environment  
                               | ● Effective customer service skills |
### Person specification

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#### Essential

- Previous experience in a high volume catering operation

#### Desirable

- Experience of ‘call-order’ cooking

## Experience

- Effective communication and interpersonal skills
- Self motivated with the ability to motivate others
- Drive, enthusiasm and commitment
- A passion for food, and delivering a high quality service
- Must have a flexible approach to the hours and days of work, especially during conference and vacation periods

## Personal Attributes

- Ability to support the Head Chef and Sous Chef regarding recipe specifications