



Chef de Partie Job Description

Role Overview

The Chef de Partie plays a pivotal role in the daily operation of the Pembroke College kitchen. This position involves preparing and presenting high-quality dishes for a variety of settings, including student dining, private functions, and formal College events. The Chef de Partie supervises and coordinates kitchen staff during service, ensuring that culinary standards are consistently met.

Key Responsibilities

Food Preparation and Service

- Prepare and present high-quality meals for staff, students, private functions, and special events, ensuring consistent quality and presentation.
- Follow recipes and operational procedures, while bringing individual creativity to dishes.
- Assist in the development of seasonal menus, ensuring dietary requirements and preferences are met.
- Ensure all kitchen activities comply with the College's hygiene, safety, and allergy policies.

Supervision and Coordination

- Supervise and mentor junior kitchen staff, ensuring effective coordination during service periods.
- Foster a supportive and collaborative working environment within the kitchen.

Compliance and Hygiene

- Maintain high standards of kitchen cleanliness and food hygiene, following HACCP procedures and completing necessary documentation.
- Adhere to strict food handling and sanitation guidelines, reporting any health and safety issues promptly.

Operational and Administrative Support

- Monitor inventory levels, informing senior chefs or the storeman of supply needs.
- Minimise waste by following portion controls and optimising stock usage.
- Assist in maintaining kitchen equipment, ensuring it is in good working order.

Selection Criteria

Essential

- NVQ Level 2/3 in Professional Cookery or equivalent qualification.
- Proven experience as a Chef de Partie or similar role in a professional kitchen.
- Excellent knife skills and culinary techniques.
- Strong teamwork and communication skills.
- Level 3 Food Safety certification (or willingness to undertake the training).
- Passion for food and eagerness to learn.

Desirable

- Level 3 Food Hygiene certification.
- Experience in fine dining or event catering.
- Knowledge of allergen-specific cooking and dietary accommodations.