

JOB TITLE: Demi Chef de Partie

**DEPARTMENT/
BUSINESS:** The Devonshire Fell Hotel

REPORTS TO: Head Chef

SUPERVISES:

SALARY: £14,000 per annum

HOURS OF WORK: 40

Devonshire Hotels & Restaurants are owned by the Duke and Duchess of Devonshire and are committed to providing quality products and services to employees and guests alike.

We recognise the importance of finding the right person for each job – people with passion for the industry and who have the desire to progress while focusing on creating a very unique experience for our guests.

PURPOSE OF THE JOB:

To maintain standards and run the kitchen in the absence of the Head Chef.

MAIN DUTIES:

- To prepare foods to the highest possible standard
- To ensure stock is stored correctly and properly rotated
- To ensure the cleaning of equipment and kitchens are done to the highest standard on a regular basis
- To input and develop menu ideas
- To assist the team in ensuring that orders are prepared in a reasonable time

This list of duties is not exhaustive and additional duties may be required within reason for the better fulfilment of the role and the needs of the business.

GENERAL RESPONSIBILITIES

- To complete all Health & Safety and Job Skills training as required.
- To work in accordance with company Health & Safety guidelines especially in relation to Hazard and Accident
- To be responsible for your own health and safety and that of your colleagues, in accordance with the Health and Safety at Work Act (1974) and relevant EC directives.
- To provide a healthy and comfortable working environment, smoking is prohibited throughout the Hotel.

PERSON SPECIFICATION AND ABILITIES

1. Ability to work both on own initiative and as part of a team.
2. At least one years experience within a kitchen environment.
3. Available to work varied shifts.
4. Willingness to learn and a passion for food are essential.
5. Able to stand for long periods of time.
6. Good communication skills specifically the ability to follow instructions.
7. Must be of smart appearance with excellent personal hygiene standards.
8. Some kitchen experience is preferred as is an awareness of food.
9. NVQ qualification is desirable but not essential.