

## **Chef de Partie – Job Description**

Line managed by the Head Chef and the Catering Manager

- . Supporting the Head Chef And Second Chef in the production and service of our varied menus
- Producing food to the agreed company standards in an efficient and professional manner
- Food labelling and daily stock rotation.
- Liaison with the Cafe Bar /Matchams Restaurant staff.
- Monitoring of a cleaning schedule in accordance with the hygiene regulations.
- Overseeing the strict compliance with the EHO and company's Health and Safety regulations.
- Undertaking responsibilities during evacuation procedures – full training will be given.
- Undertaking other duties when requested by the management.
- To undertake such other duties as may be requested by the Catering Manager from time to time.

### **Essential**

- Basic Food Hygiene Certificate
  - Good communication skills
  - Ability to work within a team or alone
  - Excellent organisational skills
- Ability to work under pressure

**Hours** – 34 per week no splits and early finish evenings. Salary dependant on experience.

**Benefits** Discounted tickets for performances and discount on food and drinks.