

Job Description

Job title: Chef de Partie

Department: Mount Haven Hotel & Restaurant

Line management responsibilities: None

Reports to: Head chef

Principal purpose of role	As a member of the Mount Haven kitchen team you will help to deliver the food offer in line with the hotel's food & beverage vision. Ensuring high standards are maintained at all times.
Area of responsibility/tasks	<ul style="list-style-type: none"> • The preparation of all dishes ensuring they meet the high quality expected and are presented to the standards set out, Breakfast, Lunch and Dinner. • To ensure at all times a high standard of cleanliness and practices are maintained, ensuring a safe and comfortable working environment. • Work across multiple sections as required • Hot and cold cooking tasks. • Working alongside the Head Chef and kitchen team to ensure the department runs efficiently and effectively at all times. .
Customer service	<ul style="list-style-type: none"> • Provide a great service to all our external and internal customers. • Be smart, polite and helpful at all times
Health and safety	<ul style="list-style-type: none"> • Follow all HACCP and health and safety procedures laid out to you. • Follow safe working practices. • Be aware of emergency and first aid procedures. • Be vigilant for hazards and report them.

	<ul style="list-style-type: none">• Attend all necessary training courses
Vision and values	<ul style="list-style-type: none">• Understand and demonstrate the behaviours that underpin our values.• Be aware of the role of you and your team in achieving our vision and objectives.
Other	<ul style="list-style-type: none">• Any other tasks which are reasonably requested, for the better performance of your duties or for the achievement of our vision.