



## JOB DESCRIPTION

**Position:** Chef de partie

**Location:** Colonnades at The Signet Library (EH1)

**Responsible to:** Head Chef

You will be involved with food preparation and service at Colonnades at The Signet Library, working alongside a talented & passionate team of chefs & waiting staff while delivering an exceptional experience whether its afternoon tea, lunch or a private event.

As a team we are self-confessed "foodies", a broad knowledge of cooking styles, desire to learn, creativity, a genuine passion for food and a can do attitude is therefore paramount.

As a venue popular with events, while also serving the city's finest afternoon tea, this is a rare opportunity to join a young developing team.

### Main Objectives:

- Ability to run both savoury & sweet section. Assisting with planning and designing of the afternoon tea menu.
- Assisting with the kitchen team across different sections during private events.
- Carrying out daily preparations & preparations for busier days.
- To control food stocks
- To ensure training objectives are met within the kitchen team.

### Working Relationships:

- General Manger/Head Chef/Maitre'D
- Maintain close working relationship with WS team (client) if and when needed

### Duties & Responsibilities:

- Ensure food preparation & service standards are met
  - Ability to work across different sections.
  - Liaising with kitchen brigade to ensure flow of service & maintain standards consistently
  - Communicate with Head Chef in personal development, training, appraisals and long term objectives
  - To be aware of and ensure that you are aware of all legislation that is relevant to your work and ensure that all legal requirement are met including: Health and Safety at Work, COSHH, Environmental Health, HACCP's, Fire Precautions and any others.
  - Adherence to Company Policies
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Applicants must have:

- An excellent and consistent standard of work
- A positive outlook and ability to work under pressure
- Passion, enthusiasm, ambition, and drive
- Ability to work within a team and on own initiative
- Excellent communication skills
- A real passion for food

In return Heritage Portfolio will offer you:

- Continual Training and development
- Career growth

To apply send your CV and a short note about yourself and why you think you're right for the job

**Please note the following when applying:**

Heritage portfolio is an Equal Opportunities Employer.

We are unable to acknowledge all applications, only those selected for interview will be contacted. Only those with a right to work in the UK will be considered

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