

JOB DESCRIPTION

Job Title:	Bakery Chef de Partie
Location:	ACC Liverpool
Responsible to:	Head Pastry Chef
Responsible For:	Conference, Hospitality, retail & exhibition operations
Internal liaison:	All departments
External Liaison:	Corporate Clients, Suppliers and Prime Client

Scope and General Purpose:

Under the guidance of the Head Pastry Chef the Bakery Chef de Partie is an integral part of the kitchen brigade. You will strive to ensure high standards are delivered at all times to provide guests with the best possible experience.

Key Attributes – Essential

- Excellent communication skills
- Passion for food, food trends and innovation
- Passion for working with people
- Excellent attention to detail
- Exceptional time keep skills
- Exceptional personal presentation

Operational Excellence

- Support the kitchen brigade to ensure that all food items for the business are prepared and served on time
- Support the kitchen brigade to maintain high levels of cleanliness
- Support the kitchen brigade with minimising waste in conjunction with Orca equipment
- Be accountable for all stock control systems within the kitchen stores following company stocktaking procedures and liaising with Stock Control Manager
- Support the senior kitchen team by being involved with both internal and external clients regarding menus and tastings when required
- Follow SOP documents created for all dishes to ensure standardisation from allergen management through to final presentation
- Be accountable for all stock control systems within the kitchen stores following company stocktaking procedures and liaising with Stock Control Manager weekly.
- Be aware of all legislation that is relevant to your work and ensure that all legal requirements are met including: Health and Safety at Work, Food Safety, Allergens, COSHH, Environmental Health, Fire Precautions and any others.
- Adherence to all Company Policies

This job description is non-contractual and is not intended to be either prescriptive or exhaustive; it is issued as a framework to outline the main areas of responsibility at time of writing.

