

modern recipe

Chef de Partie Objectives

Are you passionate about providing exceptional customer service and preparing, cooking and serving food that excites customers and builds long term relationships with colleagues, customers and clients?

At Modern Recipe, we believe the food should always be the hero; it should be prepared with love, presented with care, and be consistently delicious. We are looking for Chef de Parties who bring excitement, energy and passion to work every day and who can prepare delicious food and serve it with a smile!

The day to day	The legal and company bits
<ul style="list-style-type: none">• I follow recipes and production plans accurately to make sure that we deliver the right number of portions of delicious food• I put stock away after a delivery and follow the first in, first out methodology when picking stock• I always keep my work area clean and organised so I can work quickly and efficiently• I merchandise and set up my counter on time and ready for service. It always looks amazing and showcases the food• I know the detail of the menu and can chat to guests about allergens, ingredients and flavours for all dishes• I supports other team members to deliver a smooth and seamless service• I participate in daily briefs / weekly service meetings / monthly reviews and add positive and constructive contributions to improve the team's effectiveness and quality of service	<ul style="list-style-type: none">• I'm fanatical about Food Safety and Health & Safety and deliver all Food Safety and Health & Safety requirements to the Sodexo standard• I complete all documents, checks and reviews on time• I know it's really important to follow Health & Safety processes and procedures so I don't cut corners• I look out for my own and my colleagues' safety and wellbeing and call out any inappropriate behaviours or working practices• A proactive approach to Food Safety training and training matrix up to date• Ask questions to clarify understanding so you make the right decisions and embrace a safety first culture• I always use the PPE I'm given so I work safely

<ul style="list-style-type: none"> • I'm flexible and prepared to work across different areas so you can deliver seamless service for our customers • I prepare, cook, present and serve food to make the most of each ingredient and waste as little as possible • I live and breathe the brand and make sure that the offer and counters meet our guest's expectations • I play an active role in the daily brief and ask questions to make sure I'm set up for a great day / service • I clean as I go and keep my working environment clean and tidy • I'm flexible and prepared to work across different areas to deliver seamless service for my customers • I take pride in my appearance and adhere to uniform policy 	<ul style="list-style-type: none"> • I complete the HACCP documentation for my station
<p>Food & Retail</p> <ul style="list-style-type: none"> • I know the detail and flavours of the menu and describe the food to guests in an exciting way • I advise customers of allergens for all dishes • I share recommendations and top tips to make the guest's experience even better • I pay attention to the detail and follow the brand standards for all customer facing units, counters and displays to keep them looking great • I take pride in making sure that all counters and shelves look consistently amazing and make the food the hero • I prepare and replenish food as needed to ensure a seamless service 	<p>Me and my team</p> <ul style="list-style-type: none"> • I'm ready to get stuck in on time at the beginning of my shift • I'm a good team player and love working with others to deliver excellent guest experiences • I'm open and receptive to feedback and prepared to try something different to help me be better • I support and encourage my colleagues and am a constructive part of the team • I prepare for my 1-1 and take ownership for my behaviour and performance • I keep my development plan up to date and look for ways to make sure I'm the best I can be • I respect my colleagues' views and opinions and share open, honest and constructive feedback with them

Performance <ul style="list-style-type: none"> • I'm really careful to reduce unnecessary waste when preparing and serving food • I know the details, prices and structures of all promotions so I can describe the savings and benefits for my customers • I accurately count stock in stockrooms, kitchens and front of house areas as needed • I pay attention to the detail and accurately prepare requisitions to make sure products are available to meet the production plan for the menu cycle • I listen to customer feedback and follow High Street trends to make product recommendations and menu suggestions • I know the portion size for every dish I serve and make sure every guest gets the right size portion 	Guest Service <ul style="list-style-type: none"> • I keep my head up to notice my customers approaching. I'm warm and welcoming when I say hi • I'm proud of the service I give to customers and I think about things I can say or do to anticipate what my customer's want or need • I talk about what I can do and find ways to say yes • I keep my eye on the queues and work quickly and effectively so I can serve customers as quickly as possible • I make the most of every opportunity to talk to customers and make their experience a great one • I work with speed and efficiency and get the job done • I'm interested in guest feedback and help find a better way to do things • I apologise if something goes wrong and remain cool and calm as I make it right
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