

JOB DESCRIPTION

& CANDIDATE PROFILE

JOB TITLE: Chef de Partie

DEPARTMENT: The Trading Rooms, Piece Hall Enterprises

LOCATION: The Piece Hall, Halifax

SALARY SCALE: £22-25k plus incentive scheme

HOURS: Full Time including evening and weekend work

HOLIDAYS: 33 days (pro rata) including bank holidays

CONTRACT: Permanent

REPORTS TO: Senior Sous Chef

DATE: August 2021

**INTRODUCTION**

The Piece Hall in Halifax, West Yorkshire re-opened on 1st August 2017 following a multi-million-pound transformation into a world-class heritage, trade, and cultural destination. The last remaining building of its kind in the UK, this Grade I Listed Georgian cloth hall has won several national awards, hosted a Royal visit and attracted footfall of over 7 million visitors. The central public square can hold up to 6000 people at a time, and hosts year-round outdoor events, including film, music, performance, art, family and learning activities. The magnificent courtyard is home to over 40 independent traders and hospitality venues, including three that are run by The Piece Hall.

As we emerge and regrow after the pandemic, we are very pleased to be building our hospitality team at The Trading Rooms restaurant so that we can continue to deliver an exceptional visitor experience.

**PURPOSE OF THE JOB**

* Reporting to the Senior Sous Chef, this exciting and demanding role will operate the relevant section of the kitchen operation and will befit the nature of the restaurant and the importance of the Piece Hall internationally.
* The achievement of gross margins, adherence to food hygiene requirements, achievement of a safe working environment, will all be a part of the Chef de Partie’s responsibilities.
* Performing the day to day activities, overseeing the section, ensuring quality and freshness of all foods being served.
* Ordering stock, ensuring levels are suitable for the anticipated business.
* Menu and dish development, ensuring standards are set and then adhered to by the other members of the team.

**KEY TASKS**

* Operates the section of the kitchen as required and has a good knowledge of that area of food preparation and production.
* Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, dish plating and ensuring a safe working environment.
* Organises the relevant stock and ingredients, ensuring there are adequate levels for the anticipated business.
* Ensures a first-in, first-out food rotation system within the section and ensures all food stock is correctly received, stored and labelled and complies with food hygiene requirements
* Keeps their cooking station stocked, especially before and during prime hours of operation.
* Assists in training new kitchen staff members.
* Ensures the food preparation and presentation of their section is of the quality expected and that overall restaurant standards are maintained
* Works with Senior CdeP, Head Chef and Senior Sous Chef to maintain the kitchen organisation and identify training opportunities
* Assists the senior chefs with menu creation and ensures that standard recipes and ingredient levels are maintained to achieve the required food gross margin.
* Coordinates with restaurant and function management teams.

**CANDIDATE PROFILE**

* Able to maintain a calm demeanor during periods of high volume
* Available to work flexible hours that may include early mornings, evenings, weekends, nights and/or holidays
* Able to stand for long periods of time
* Able to reach and lift overhead up to 10kg
* Able to work in hot and cold temperature extremes subject to fluctuations for long periods of time.
* Able to work in an environment where smoke, fumes, steam, and other airborne particles are present
* Able to work around, handle, operate, and control hot equipment and products in a safe manner
* Able to work at a pace consistent with changing business volume and demands
* Able to learn quickly
* Able to understand and carry out oral and written instructions and request clarification when needed
* Strong interpersonal skills
* Able to work as part of a team
* Organised, ambitious and punctual

SKILLS AND QUALIFICATIONS

* Formal culinary training
* Level Two Food Hygiene
* Previous quality restaurant and high turnover experience ina relevant role and experience in scratch cooking
* Proven ability to work as part of a team
* Good industry knowledge
* A passion and enthusiasm for the sector
* Strong evidence of customer care skills
* Ability to work under pressure

N.B. The Piece Hall Trust expects all staff and volunteers to maintain and demonstrate a very positive and supportive attitude to the organisation and to all colleagues at all times, and we consider this to be the key “behaviour” that is applied to all other requirements of all posts.

Please note:

* This job description is not exhaustive and amendments and additions may be required in line with future changes in policy, regulation or organisational requirements, it will be reviewed on a regular basis
* This role may be subject to a basic criminal record check