



JOB DESCRIPTION

CHEF DE PARTIE

Department: KITCHEN
Reports to: HEAD CHEF

Purpose of Position:

To deliver food to the required standards of preparation, cooking, presentation and service at all times. To be responsible for a section in the kitchen, maintaining Company standards in relation to the product, hygiene and motivation and to work positively within the team.

The ultimate goal of all kitchen employees is to support the delivery of excellent customer service, in order to create a unique experience for the customer which makes them want to return; you should be positive, loyal and a proud ambassador of the Bounce brand.

Core Non-Negotiable Skills and Experience:

- Amazing at working under pressure as part of a team, in a high volume, open kitchen environment
- Able to work independently, planning and organising the section each day
- Excellent attention to detail with the ability to produce menu items in the time required and consistently to the specifications provided; often working on multiple checks at the same time
- Three years' experience in a high volume restaurant: a clear understanding of the hospitality sector, good knife skills, interest and knowledge of flavour and food products
- A good standard of spoken English and the ability to accurately follow instructions

Our People:

- Are committed to guest care.
- Always demonstrate good practice in working hygienically around food.
- Actively listen and are willing to learn.
- Are confident, self-motivated and demonstrate a passionate commitment to the business.
- Are friendly, professional, honest, reliable and trustworthy.
- Have good working relationships with everyone they come into contact with at work, behaving in a friendly, courteous and professional way.
- Bring a positive attitude to work, co-operating closely with team members and other departments to ensure that Bounce is the best it can be.
- Set a great example to new employees.



Key Duties and Responsibilities:

- Report for duty punctually for every shift, in complete, clean uniform and sign in with the manager.
- Prepare, cook and present food, quickly and efficiently, consistently in line with Company standards.
- Compile the daily mis en place list complete all tasks for the section to the required standard within the given time.
- Assist in keeping the kitchen clean, hygienic and tidy at all times.
- Complete all storage, stock rotation and cleaning standards to the required standard within the given time.
- Maintain correct stock levels and minimise wastage of any sort.
- Check and put away deliveries as required.
- Accurately carry out instructions received by the Head Chef/Sous Chef during service.
- Ensure that a high standard of hygiene and cleanliness is maintained by following cleaning schedules and ongoing diligence during the shift and in set up and clean down.
- Observe the Company's rules and procedures and carry out any reasonable request made by their Manager, Supervisor or the Duty Manager.
- Work safely around the kitchen equipment and report any maintenance issues to the Head Chef/Sous Chef.
- Be aware of your responsibilities in respect of Health and Safety at Work and they follow all procedures in this respect and report to management any hazardous situation or accident.
- Attend training sessions and team meetings as required and to be involved and contribute to these.

The Company reserves the right in its absolute discretion to add to your duties, or amend this job description at any time. In addition to the above duties you will carry out such other duties as the Company reasonably directs from time to time.