



YORKSHIRE SCULPTURE PARK

JOB DESCRIPTION

Job Title Chef de Partie

Responsible to Head Chef

Date September 2024

Overall purpose of the role

To prepare and produce food to menu specifications, delivering a quality dining experience for all visitors to The Weston and Yorkshire Sculpture Park.

Key responsibilities

- To enable a smooth kitchen operation and assist with quality of food served to Weston visitors, and Hospitality clients.
- To assist the Head Chef with the preparation of all aspects of food production.
- To assist the Head Chef with the organisation and operation of the kitchen, the daily supervision of the junior kitchen team, hygiene controls, recipe controls, health and safety, security of kitchen provisions and ensuring equipment is maintained.
- To assist with the preparation, production, cooking and food service to agreed standards of quality, presentation and production, ensuring compliance with Health & Safety and Food Hygiene Regulations.
- Maintain effective communications with the Head Chef, Sous Chef, Weston Manager and CPU with regards to the day-to-day service provision.
- Maintain effective clerical duties by ensuring that correct levels of supplies are maintained, storage temperature controls and all HACCP lines are followed and recorded.

General Responsibilities

- Ensure methods of operation procedures and standards of hygiene and cleanliness are maintained in all back of house & food preparation areas and outlets paying particular attention that personnel and food hygiene regulations and temperature control measures are correctly recorded.
- Ensure compliance with the Health and Safety Regulations and Procedures including the reporting of accidents, hazard analysis critical control points (HACCP) & related procedures, the control of substances, hazardous to health (COSHH), the operation of safe manual handling practices, fire prevention with evacuation procedures and treatment of staff requiring first aid.
- Ensure all equipment being used is correctly cleaned, in good working order and safe to use. Any faults or repairs required are to be reported to the Weston Manager and Head Chef, and to assist when required with inventories of equipment.
- To receive goods. Checking the goods against documentation supplied in accordance with agreed procedures and specification.
- Assist with monitoring and control of kitchen stock, supplies and provisions working with the Head Chef to process requisitions and orders for new stocks.
- To assist the Head Chef in identifying training needs and undertake staff training including induction of new staff when required.
- To hold or be willing to work towards Food Hygiene Level 2.
- Any other duties as requested by Senior Management.

Essential knowledge, skills and experience required

- Previous experience in a professional kitchen required, including functions and banqueting.
- Food Safety Level 2 desirable.
- Good working knowledge of HACCP procedures and practices.
- General understanding of costings, waste and portion control.

Personal attributes required

We are looking for an enthusiastic individual, who is able to thrive in a busy service. This role requires good communication within a small team of chefs, and the ability to work flexibly in all positions of the service to achieve the high standards by which we set ourselves.

Terms of employment

Contract:	Permanent, Full time
Hours of work:	37.5 hrs a week, over 7 days. Predominantly daytime hours With occasional evening work as required.
Salary:	£23,361.00
Holidays:	33 days pa, including bank/public holidays rising to a maximum of 38 days. The leave year runs from 1 st April to 31 st March
Probationary Period:	6 months
Notice Period:	1 week during the probationary period
Place of Work:	To be based at the Weston Restaurant. Yorkshire Sculpture Park, West Bretton, Wakefield, WF1 1LG
Benefits:	Free parking Staff discount in the shop and catering outlets Free entry to YSP out of working hours Meal allowance whilst on duty Employee assistance program