



CHEF DE PARTIE **DERBYSHIRE COUNTY CRICKET CLUB**

Derbyshire County Cricket Club is recruiting an experienced and passionate Chef de Partie to assist the Sous Chef & Head Chef in the administration, organisation and operation of the kitchens. The successful candidate will assist in the supervision the Brigade of Chefs, both in the production and presentation of all food. You will ensure the highest, consistent standards in terms of quality, food safety and health and safety at Derbyshire at all times.

Role requirements

- Work within the Chef team to ensure that all Cricket Derbyshire events are planned, delivered and reviewed to meet all customer expectations in relation to food quality and presentation, as well as service delivery.
- Liaise with the Head Chef and Sous Chef on a regular basis to develop and drive operational standards within the kitchens. You will also contribute to the review of documents and training plans for both Culinary & Front of House Team members.
- Assist the Head Chef & Sous Chef to manage and control labour costs within the Kitchen Team.
- Be responsible for event day Chef teams, ensuring that business needs are met, promoting development & on the job skills training within the Kitchen team.
- Consistently drive standards, championing attention to detail as well as possessing a strong passion for food and service.
- Assist the Head Chef & Sous Chef with innovation and implementation of new culinary ideas and communicate with the management team on a regular basis
- Assist the Head Chef with menu planning and design for Matchdays, Meeting and Events, matching creativeness with the need to remain within prescribed profit margins.
- Manage food production to required standards laid down by Standard Operating Procedures to ensure customer satisfaction and legal compliance.

- Make personal recommendations based on knowledge and experience to continuously improve products and service
- To give reasonable instruction to all members of the Catering & Events Operations Team in a courteous manner
- To give reasonable instruction to members of the wider Cricket Derbyshire Team regarding kitchen operation, taking into account their individual experiences of Catering & Events.
- To report any maintenance and repairs that may be required to the appropriate team for action.
- Undertake any other duty deemed reasonable by your manager.
- Be aware of and adhere to legal and company regulations relating to the following areas: Health & Safety at work; Food Hygiene; Fire & Evacuation Procedures; Licensing Laws; Sales of Goods/Trading Standards
- Work in conjunction with the Front of House Team to ensure hospitality displays look attractive, have high standards of cleanliness and hygiene in both front and back of house.
- Ensure all tasks requested by Head Chef/Members of the Leadership Team are carried out in line with company standards

Skills and Experience

Essential:

- Current Food Hygiene Level 2
- Minimum NVQ Level 2 in food preparation and cooking or equivalent
- Experience in working in an event based environment.
- Ability to work under pressure within a constantly changing environment
- Have a good focus on attention to detail
- Have the ability to build working relationships with members of the team at all levels and across departments.
- Ability to prioritise, multitask, plan, operate and manage processes accurately whilst supervising members of the variable hours team and be comfortable with a logistically challenging venue.
- Strong interpersonal communication skills

- Demonstrate leadership skills.

Desirable:

- Experience of working within a multi-disciplinary environment.
- Food Hygiene Level 3
- First Aid at Work
- Good knowledge of customer service practice and able to work to deadlines in a busy environment

Salary, Terms and Benefits

This is a full time role (35 hours per week) working 5 days out of 7 per week on a shift basis as per business requirements, including Bank Holidays, as required.

- Salary of up to £16,500 depending on experience
- 25 days holiday pro rata
- Company pension scheme
- Two complimentary tickets to every Derbyshire CCC match

Derbyshire County Cricket Club staff are entitled to 25 days paid annual leave (pro rata for part time staff) per annum, to be taken between January 1st and December 31st.

Up to 5 days of the annual leave allocation may be required if the Club operates a Christmas and New Year Closedown.

What you should do to apply:

Interested candidates should email an up to date CV and covering letter to jobs@derbyshireccc.com

The closing date for applications is **Thursday 22nd February 2018**

Interviews will be held on **Tuesday 27th February and Thursday 1st March 2018** with a skills test for successful shortlisted candidates to be held on **Thursday 8th March 2018**