

CHEF DE PARTIE

Support the effective and efficient operation of all kitchens within Dartington Hall, to provide high quality, cost effective, locally sourced food to our customers.

SOME OF THE MAIN THINGS YOU'LL BE DOING:

- Lead by example to promote a customer focused culture, providing a professional, friendly and courteous service to all customers.
- Communicate effectively with kitchen and front of house colleagues to ensure efficient customer service.
- Balance creativity and profitability to deliver great food within agreed margins across our restaurant, café, conferencing, weddings, and festivals.
- Assist with the effective management, motivation, training and development of all Dartington Hall staff employed in the kitchens.
- Promote a safe and healthy environment and be responsible for your own health and safety and that of your colleagues and customers.
- Ensure Dartington Hall facilities comply with all relevant legislation relating to health and safety, food hygiene regulations, food labelling and licensing legislation.
- This list can never be exhaustive but covers most of the work you'll be doing. What it can't replace is talent, initiative and a commitment to great customer service.

ROLE DETAILS:

DEPARTMENT: DACS

REPORTING TO: Sous Chef

WHAT YOU WILL BRING:

- Previous experience as a Chef de Partie in an environment based on a similar ethos.
- Ambition and inventiveness.
- Passion for fresh local produce and simple, imaginative menus.
- An equal balance of creativity and financial acumen .
- An attention to detail and commitment to great food and great service.
- A desire to lead, inspire and manage a committed and hard working team in line with the ethics and values of The Dartington Hall Trust.
- A flexibility to do what's needed and to work across all of our opening hours.

