



Job Title: Chef de Partie

Job Level:

Responsible To: Lead Chef – Ice Sheffield

Direct Reports: N/A

Place of Work: Ice Sheffield and EISS

Purpose of the Job:

They will be responsible for the production of bar call order food along with assisting the Lead Chef with food preparation and service of special event food. You will need to be very organised and able to communicate effectively with the Lead Chef and F&B manager to help ensure the smooth running of the kitchen. You will need experience of working in a busy kitchen, batch cooking and be able to work to tight deadlines.

Key Responsibilities:

- Ensure that correct stock levels are ordered
 - Cook, Cool, and store all food produced in line with company and environmental health legislation.
 - Work closely with the Lead Chef and F&B manager to make sure that venues have the right amount of product at the right time.
 - Support the Lead Chef in other areas of the kitchen as and when required.
 - Prioritise workload ensuring that food is produced to the highest possible standard.
 - Complete all relevant legal paperwork ensuring that the kitchen runs in a safe and hygienic way.
 - Ensure compliance with all systems, policies and training to ensure adherence to all relevant legislation e.g. health and safety.
 - Ensure Company policy is adhered to, and group initiatives are effectively implemented.
-

Expected Behaviours

ICAN – Our company culture is built on this ethos. Supporting, helping, offering excellent service to all customers, stakeholders, and colleagues.