



CHEF DE PARTIE

Location: Piperdam Golf & Leisure Resort

Set in 650 acres of idyllic Angus countryside, Piperdam combines superb accommodation and award-winning facilities to create the ultimate Scottish Experience. Our facilities include our Room with a View restaurant and Howie's bar.

Job summary

As the Chef de Partie, reporting to the Head Chef, you must be competent on all sections of a busy kitchen both within the Restaurant, Bar and Function Service. You will ensure that the company's catering standards are adhered to and that statutory requirements are met and all safety protocols followed.

Main duties and responsibilities

- Ensuring that food areas are set up for the day's business
- Helping to run events on the day
- Helping to train the staff to quality standards
- Working closely with the Head chef and the resort team to ensure that the finer details for successful service are in place
- Ensuring that Food and Beverage rooms are cleared at the end of each event
- Help create a safe environment for both staff and guests and adhere to the company's health and safety policy and procedures

Key Skills and Experience

- Will have experience as a chef within a guest focused environment
- Will be passionate about catering.
- Will have an excellent eye for detail

Reports To

Head Chef

This job description is not exhaustive and can be altered and added to by the discretion of the senior management. Should this happen the post holder will be informed of any such amendments.

It is agreed that the above is a brief and concise job description for the role of Chef De Partie.

Signature
(Employee)

Print Name

Date