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| **Chef de Partie (Bank, Temporary and Permanent opportunities)**  |

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| **Reporting to:** | Head Chef  |
| **Working Hours:** | This is a bank role and hours will be flexible but weekend working will be required for this post.  |
| **Salary:** | Point 20 £12.24 per hour Plus holiday pay- £1.58 per hour |

**Job Purpose**

To assist the Head Chef responsible for the day to day operation of the College catering and snack bar facilities, ensuring provision of good quality meals for students, staff and visitors.

To cover for additional staff as required for functions and Events.

**Duties and Responsibilities of the Job**

1. *Catering operations*

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| 1. Prepare, cook and serve meals to a high standard.
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| 1. As directed by the Head Chef prepare menus appropriate to student needs and menus for other functions i.e. weddings and conferences, taking into account the College goals in regard to promoting healthy eating and supporting local rural business by using local seasonal produce.
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| 1. Ensure that everyone using the catering facilities is treated politely and courteously.
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| 1. Ensure kitchen and wash-up areas are kept in a clean and hygienic condition. To keep up to date with food safety guidelines and legislation to ensure compliance.
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| 1. Ensure the cleaning schedules are followed and tasks are completed.
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| 1. Ensure that cleaning and food temperature records are kept.
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| 1. Ensure food wastage is kept to a minimum by cooking only the appropriate number of meals and carrying out strict portion control.
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| 1. Comply with food hygiene regulations by wearing the appropriate clean protective clothing while preparing and serving food, and to ensure all other members of staff do likewise.
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| 1. Ensure that all stock is stored appropriately and stock rotation procedures are followed. Ensure that all stock issued to other departments is recorded to enable stock records to be kept accurately
 |
| 1. Be required to cover for functions requiring catering during holiday periods and at weekends and evenings.
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| 1. .Ensure that meal eligibility procedures for students, staff and guests are followed at all times
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| 1. Assist in all areas of the Catering operations Dining room /Snack bars/Function meeting rooms when required, and undertake manual handling takes as directed.
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| 1. Where required provide temporary cover in a similar capacity to complete catering services at the Colleges Outlet centres, at Netherfield & Stanmer Park.
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1. **Continuous Professional Development**

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| 1. Participate in staff development activities to support Continuous Professional Development (CPD).
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| 1. Actively participate in the college performance management processes, including appraisals to support personal and professional development and enhance student experience.
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**Qualifications / Skills / Knowledge / Qualities**

It is crucial that the successful candidate shares our student focussed values, equality of opportunity and parity of esteem for staff and students.

At Plumpton College we are:

• Ambitious and Progressive

• Enterprising

• Professional

• Passionate about everything we do

• Supportive

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| **Essential criteria for the post** |
| 1. Min of City & Guilds 701 & 702 or Equivalent Qualification or Experience
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| 1. A passion for good food
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| 1. Creative ability and flair using fresh produce
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| 1. Min of 2yrs in Experience in a similar Position,
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| 1. Hold a Current Food Hygiene Certificate
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| 1. Able to undertake Manual Handling duties.
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| 1. Able to demonstrate Great customer service skills
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| 1. Able to commute to the College given the rural location.
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| **Desirable criteria for the post** |
| 1. Outgoing, approachable and flexible.
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| 1. Team working experience and works well under pressure
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| 1. Previous experience of deputising for Head Chef and Supervisory skills
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**CONDITIONS OF EMPLOYMENT**

**Working Hours**

This is a bank position and hours will be offered on an ‘as and when’ required basis to meet the needs of

the college catering department. Weekend and some evening working will be an essential part of this role.

**Annual Leave**

The bank hourly rate is split into two elements; one is a regular hourly rate and then the balance which is called holiday pay hourly rate.  Each month bank workers submit a timesheet and will be paid monthly in arrears, the regular hourly rate plus holiday pay.

**Equality and Diversity**

Plumpton College is committed to the promotion of equal opportunities and is dedicated to pursuing non-discriminatory policies and practices and eliminating unfair discrimination on any basis. This means that no job applicant will receive less favourable treatment than another on grounds of gender, marital status, age, racial origin, disability, sexual orientation or political or religious beliefs.

**Criminal Record Check via the Disclosure Procedure**

The Rehabilitation of Offenders Act 1974 gives individuals the right not to disclose details of certain old offences when asked about their criminal record as they may be defined as ‘spent’.  There are exemptions to this if the individual is offered a post which involves contact with children or regular work at an establishment exclusively or mainly for children.

The post you have applied for falls into this category and, therefore, requires a criminal background check.

If a job offer is made, you will be asked to apply for a DBS Disclosure Certificate. The Disclosure Certificate will contain details of current and “spent” convictions, cautions, reprimands or warnings held on the Police National Computer, excluding certain specified old and minor offences.

The DBS Disclosure will also indicate whether information is held on government faculty lists of those individuals who are barred from working with children or vulnerable adults (if applicable).

The post-holder cannot begin employment with the College until the DBS Disclosure Certificate is received and considered by the Principal