

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.
- Work with the kitchen team to prepare and cook food to an extremely high standard.
- Communicate effectively with kitchen and front of house colleagues to ensure efficient customer service.
- Deliver innovative, sustainable and creative hospitality that challenges industry standard whilst embracing the aims of the Trust.
- Ensure that food hygiene is keenly observed both in your own preparation and within the broader team.
- Ensure observance of your own personal health and safety and that of colleagues and customers.
- Share and collaborate with all teams to ensure that Dartington's commitment to an innovative food system comes through in the food that we serve to customers, students and staff.
- Carry out daily cleaning duties to the required standards.
- You will mostly work in the White Hart Pub; however, there may be a need to work flexibly across multiple outlets to meet the needs of the business.
- 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: Hospitality

REPORTING TO: Head Chef / Sous Chef

WHAT YOU'LL BRING:

- Good organisation and time management skills.
- Excellent teamwork with front and back of house staff.
- An interest and desire to provide an excellent eating experience.
- Leadership through creative problem solving.
- A positive can do attitude and a willingness and desire to ensure all who come into contact with Dartington have the best possible experience.
- Ability to work on routine tasks with minimal supervision.
- Previous experience working in kitchens in recognise catering establishments.
- An attention to detail and commitment to great food and great service.
- A flexibility to do what's needed and to work across all of our opening hours.
- Commitment to work hard and act in Dartington's best interests at all times.

