**Role:** Senior Chef de Partie

**Reporting to:** General Manager

**Location of role**: Leeds

**Job purpose**

As Senior Chef de Partie, you will be responsible for preparing much of the food that comes out of our restaurant’s kitchen. You will work under the supervision of our Head Chef and will be asked to work on any place on the line, such as the vegetable prep area, stove or grill.

In addition to preparing meals, you will have health and safety duties and duties that include keeping the kitchen operational and clean.

**Key responsibilities**

* Setting up the kitchen prior to a restaurant’s opening
* Preparing kitchen stations by bringing all food containers to that point in the line
* Cooking a specific portion of each plated meal
* Assisting with marinating, cutting and precooking foods
* Cleaning the kitchen before the restaurant closes
* Plating food creatively and maximising customer enjoyment
* Complying and ensuring the kitchen meets all regulations including sanitary and food safety guidelines
* Being responsible for health and safety
* Being responsible for food hygiene practices

**Essential Skills and Experience:**

* Excellent verbal and written communication skills
* Organisational skills
* In-depth knowledge of the standards of baking, cooking and grilling techniques
* Ability to work under pressure and in a fast-paced environment
* Ability to quickly learn new recipes and new cooking procedures
* Time management skills
* Ability to work efficiently and cooperatively in a team environment
* Ability to solve problems quickly