

## **Chef De Partie**

### **The Honourable Society of the Middle Temple - City of London**

#### **Permanent Full Time contract**

#### **£24,000 - £26,000 plus excellent benefits**

The Honourable Society of the Middle Temple is seeking an experienced Chef de Partie to join its Catering Department.

Steeped in history, Middle Temple is one of the four Inns of Court and a professional membership organisation responsible for the training and qualification of barristers. It also manages a large heritage estate in central London from which barristers practice.

The Catering Department provides all catering requirements to a wide range of events from canape receptions, themed buffets and food stations to formal fine dining. Catering anywhere from 20 to 300 guests you will be part of a dedicated team that strives for excellence. We use some of the finest ingredients, sourced locally to create seasonal menus with an emphasis on simplicity of flavour and solid technique.

Key components of this varied role will be managing a section of a vibrant and busy kitchen, supporting the events team in the execution and delivery of key annual events and initiatives; and the opportunity to be creative whilst liaising with the Head Chef to develop new dishes and menus.

Previous work experience in a high volume, high quality establishment such as a 4 or 5 star hotel, corporate contract catering or a members club is essential. You will be a natural collaborator with well-developed interpersonal skills and the ability to communicate clearly and fluently with people of all levels. The successful candidate will be a team player yet capable of working independently and juggling an ever-changing workload.

This is a Permanent Full-Time contract. Excellent benefits include a generous pension scheme, annual performance related bonus, private medical and life cover as well as a generous leave allowance.

**To apply**, please send a letter with your CV explaining how you qualify for the role, what you would bring to it, and why it is a natural next career step for you, to Human Resources at: [recruitment@middletemple.org.uk](mailto:recruitment@middletemple.org.uk). **The deadline for applications is Monday 24<sup>th</sup> February 2020.**

Due to the volume of applications received, we cannot guarantee we will be able to contact all unsuccessful applicants in person. If you do not hear from us within four weeks, please assume your application has not been successful on this occasion.

## **JOB DESCRIPTION**

<b>Job Title:</b>	Chef de Partie
<b>Department:</b>	Catering Department
<b>Reporting to:</b>	Head Chef
<b>Responsible for:</b>	Commis chefs, porters and temporary kitchen staff.
<b>Location:</b>	Middle Temple Hall London EC4Y 9AT
<b>Tenure:</b>	Permanent
<b>Hours:</b>	40 hour week 5 days out of 7. You may on occasion be requested to work more hours where deemed necessary to support the operation.
<b>Job Purpose:</b>	To deliver outstanding quality food offerings to our members and guests.

### **About the Middle Temple**

The Middle Temple is one of the four Inns of Court which have the exclusive right to call men and women to the Bar i.e. to admit those who have fulfilled the necessary qualifications to the degree of Barrister-at-Law, which entitles them, after a period of pupillage (vocational training), to practice as Barristers.

The Inn hosts a number of events for the benefit of members of the Inn and can also be booked for private events ranging from formal dinners, weddings, meetings, receptions, corporate events and garden parties to outdoor functions, TV documentaries and Hollywood movies.

### **About the Catering Department**

The Catering Department provides all food services including lunch for members of the Inn and pre-booked groups in hall as well as all internal and external events within the Inn and its grounds.

You will be part of a dedicated team of chefs that deliver lunches, dinners and banquets for functions ranging from 20-350+ people.

## **Responsibilities:**

### Overview

1. Manage a section within the kitchen as instructed by the sous chef or head chef.
2. Ensure dishes are cooked, prepared and served or plated to the highest standards possible on a consistent basis.
3. Ensure that stock is rotated and controlled within your area of responsibility within the kitchen.
4. Adhering to the highest levels of food hygiene and preparation.
5. Supervision of junior kitchen staff as required.
6. Assist with incoming goods and deliveries ensuring that they are stored in the right conditions.
7. Monitoring portion control and waste control to maintain profit margins.

### Collaborative working

8. Working with the head chef to develop new dishes and menus.
9. Liaise with the operations team where necessary in the planning and delivery of events.

### Food and kitchen safety

10. Accountable for COSHH, Food Safety, H&S, legal regulations, environmental policies and duty of care to customers and colleagues within your area of responsibility.
11. Undertake necessary food checks and probing in accordance with the relevant food hygiene and safety standards.
12. Ensure that the cleaning standards are maintained and undertake appropriate clearing tasks.
13. Raise any concerns about food safety or hygiene to the head chef as appropriate.



### PERSONAL SPECIFICATION

	<b>Essential</b>	<b>Desirable</b>
<b>Qualifications</b>	<p>Professional Chef's qualification or equivalent experience.</p> <p>Current level 2 Food Hygiene certificate and H&amp;S certificate including COSHH</p>	
<b>Background /Experience</b>	<p>Experience of working within a high volume, high quality establishment such as a 4/5 star hotel, corporate contract catering or a members club.</p> <p>Ability to demonstrate a clear understanding of the hospitality sector.</p> <p>Well-rounded experience including experience of cooking in all the main sections/areas of a kitchen</p>	<p>Previous experience in a Unique Venue of London/4 or 5 star hotels. Or contract catering blue chip B&amp;I site.</p>
<b>Skills</b>	<p>Ability to prepare and cook high quality dishes consistently, according to specification.</p> <p>Demonstrating good practice in food safety</p> <p>Good communication skills with the ability to communicate effectively with people of all levels.</p> <p>Good organisational and time management skills.</p>	
<b>Personal Qualities</b>	<p>Able to work flexibly and to carry out any other reasonable duties in line with the post as may be required from time to time.</p> <p>Able to show sound judgment and decision making when undertaking tasks.</p> <p>Able to quickly adapt and learn new techniques.</p> <p>Able to operate effectively on their own or as part of a small team.</p> <p>High professional and ethical standards.</p> <p>Must be well presented at all times.</p> <p>Passionate about food with a good knowledge of current trends.</p>	



	<p>Calm under pressure, patient and measured. Aware of their responsibilities for Health &amp; Safety of themselves and others.</p> <p>Exceptional team player with the ability to collaborate effectively with people at all levels</p> <p>Ability to gain the trust and confidence of colleagues and sustain positive relationships.</p>	
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