

Job Description

Role: Chef De Partie

Reporting to: Executive Head Chef

Who are we?

Marco Pierre White is an acclaimed chef, restaurateur and TV personality. He has restaurants across the UK under different concepts namely Marco Pierre White Steakhouse Bar & Grill, Marco's New York Italian, Wheeler's of St James's, Mr. White's English Chophouse, Koffmann & Mr. White's, Wheeler's Fish & Chips, Bardolino Pizzeria Bellini & Espresso Bar and Marconi Coffee & Juice Bar.

Where Are We?

The Marco Pierre White Steakhouse Bar & Grill, situated on the 5th floor of the Doubletree by Hilton Lincoln, offers panoramic views of the Brayford Marina and historic City Cathedral.

Purpose of Role

As a Chef De Partie (CDP) you are responsible for supporting the Executive Head Chef and Sous Chef in a busy hotel kitchen delivering consistently high-quality food, handle purchase orders and ensure that items arriving without authorisation are not received. You will ensure the highest standards and consistent quality in the daily preparation and keeps up to date with the new products, recipes and preparation techniques.

Key Responsibilities:

- Supporting the Head Chef and Sous Chef in delivering a high standard of food and kitchen operation at all times
- Effectively delegate tasks to junior chefs and apprentices within your kitchen section
- Preparing, cooking and presenting dishes within your specialty in line with the company's Food Hygiene Standards and Health & Safety Regulations.
- Managing, training and supporting any junior team members working with you to enhance their development
- Support to Head Chef and Sous Chef in the development stages of new dishes and menus



- Monitoring portion and waste control to maintain profit margins
- Responsible for stock rotation, stock replenishment and ordering new stock
- Ensuring you drive yourself and your team to comply with all company policy and standards
- Run and Supervise any of the Kitchen sections to the required standards
- Ensuring all preparation is complete and ready for each service
- Maintaining a high standard of quality control for both stock and prepared foods
- Monitoring cleanliness of the kitchen areas as well as refrigerators and freezers
- Attention to detail at all times in the food and kitchen service you provide

Required skills and experience:

- Effective time management of a busy kitchen section
- High standard of food preparation
- Experience in a previous Chef de Partie role is advantageous
- Hotel or branded restaurant experience would be an advantage

What we would like from you

You will be an ambassador for the kitchen and MPW brand, working hard to make every guest and team member experience memorable. Passionate about food and delivering great dining experiences for your guests, you will be focused on making sure that the guest experience is the best that it can be and you will consistently support the rest of your team in delivering exceptional culinary experiences. You will have a positive attitude, demonstrate flexibility and have a willingness to learn.

Who you are

You will have a friendly, enthusiastic and caring personality, be able to keep calm under pressure, be confident, organised and maintain a hands-on supervisory management approach. You will demonstrate exceptional attention to detail, a guest first approach and a real passion for great food service delivery. Able to work autonomously or as part of a team, you are motivating, encouraging and inspirational with a passion for supporting, developing and coaching others.

What Good looks like

Correctly presented to the brand standards every day, you will support the kitchen team in preparing and presenting dishes to the correct brand standards. You will be punctual, courteous and helpful, always striving to be your best whilst complying with health and safety guidelines and legislation. You will support in creating a culture of excellence and development, conducting regular coaching and training utilising all brand training and support materials.

Consistently delivering a memorable dining experience to your guests, you will ensure a high level of product knowledge ensuring that you are fully briefed and trained at all times. You will effectively contribute to the cleanliness and maintenance of the kitchen environment and adherence to food hygiene and safety procedures.

Competency Framework

I am creative because	<ul style="list-style-type: none"> • I think outside the box and look for ways to delight our guests and solve business problems. I am forward thinking and open to change to suit the needs of the guest, team and the business
I am adaptable because	<ul style="list-style-type: none"> • I am flexible and adapt quickly and positively to new situations, keeping emphasis on a balanced approach. I adapt my leadership style to suit the situation
I am a positive communicator because	<ul style="list-style-type: none"> • I communicate clearly and openly both verbally and in writing. I pitch information at the appropriate level. I manage conflict effectively. I participate in meetings and communicate information effectively
I am a confident decision maker because	<ul style="list-style-type: none"> • I make conscious decisions to take actions. I accept responsibility for making things happen. I constantly review in order to improve. I effectively delegate to get things done
I demonstrate Integrity because	<ul style="list-style-type: none"> • I am open and honest, treating people fairly. I am trustworthy and respect confidences. I adhere to legal obligations
I am an effective Self manager because	<ul style="list-style-type: none"> • I set and strive to achieve high personal performance standards. I am organised and use a systematic approach. I manage time and resources effectively. I am motivated, self-reliant, have drive and determination to succeed. I meet deadlines and deliver agreed objectives by prioritising and managing tasks through to completion

**I am a great Team
 Leader because**

- I motivate and inspire my team to perform and ensure goals are achieved. I support, train, develop and coach others to meet business needs. I demonstrate management and facilitation skills

What's in it for you?

A competitive salary, a clear career pathway and development, half price dining in all our restaurant brands and a chance to be a part of something special.

The above is designed to help you in the understanding of your role and is not intended to be a definitive list of your duties, as flexibility in meeting company and guest's needs is required by all team members.

Please message: ehewitt@brayfordhotels.com