

Chef de Partie

About Us

One Great George Street is a prestigious, Grade II listed venue nestled in the heart of Westminster, London. This stunning Edwardian building, known for its iconic four-domed architecture, offers exceptional facilities for conferences, meetings, gala dinners, receptions, and weddings. It also serves as the headquarters of the Institution of Civil Engineers — a globally respected body dedicated to promoting innovation, knowledge exchange, and excellence in civil engineering.

The Role:

We are looking for a talented Chef De Partie to join our dedicated culinary team. In this role, you'll support the Head Chef in delivering exceptional food quality and service across all areas of our kitchen ensuring One Great George remains the preferred choice meetings and events venue in Westminster and the ICE continues towards its goal of fostering and promoting the art and science of Civil Engineering.

Responsibilities:

- Day to day running of your own section.
- Ordering food and equipment for the running of your own section.
- Liaise with suppliers and manage resources effectively.
- Assist in menu development.
- Maintain high food safety standards.
- Uphold company hygiene and allergen procedures, ensuring all staff are trained and informed.
- Attend training sessions and meetings to stay current on best practices.

About you:

- Proven experience in high-volume commercial kitchens, banqueting, or restaurants.
 - Background in 4/5-star environments is a plus.
 - Strong culinary knowledge and attention to detail.
 - Excellent knife skills
 - A collaborative team player with excellent communication skills.
 - Calm under pressure, flexible, and highly organised.
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- Intermediate or advanced food hygiene certification.
- Any other catering qualification

Benefits:

- 25 days annual leave plus Bank Holidays
- Monday to Friday – with evenings and weekends as overtime for events
- Shutdown over Christmas period
- Annual £100 allowance towards your well-being
- Discounted hot food from on-site Café bar
- Up to eight per cent of salary contributed to a personal pension scheme
- 24-hour employee support line
- Death in service benefit equivalent to one year's salary
- Interest free season ticket loan
- Cycle to work scheme
- Big Gym membership savings with the Gymflex scheme
- Your Rewards discount scheme

If you're passionate about food and ready to take the next step in your culinary career, we we'd love to hear from you.

To apply please send a Covering Letter and CV to buildyourfuture@ice.org.uk

