

Chef de Partie

Permanent

Department: Kitchen	Reporting To: Executive Chef	Salary: £30,000 per annum
Location: Westminster	Hours: 40 hours per week Plus overtime as required Including weekend work	Holiday: 23 + 2 fishing days per year
Date of Advertisement: 10/03/2022	Closing Date: When position is filled	Interview Date: TBC

The Role:

The role is based at One Great George Street, an award-winning, independent conference and banqueting venue in the heart of Westminster.

You will be part of a hardworking and passionate team who work together to reach the highest standards of food preparation, presentation, hygiene, and cleanliness.

The role requires the team to have a high degree of flexibility and a desire to learn and master new skills. It also presents the opportunity to demonstrate creativity and a chance to influence menu and operational decisions.

Duties and Responsibilities:

- To work within a team
- To maintain good personal hygiene
- To store, prepare, cook, and serve food as required by the kitchen's Food Safety Management system
- To work in all areas of the kitchen as requested including banqueting and the Café bar
- To take an equal share of any evening and weekend functions
- To operate a clean as you go policy and help keep the kitchen clean and free from cross contamination
- To complete documentation, including cleaning schedules and temperature records as required by the kitchen's Food Safety Management system
- To be allergen aware and follow the kitchen's allergen guidance rules at all times
- To attend all training as required
- To adhere to all COSHH safety measures
- To undertake any reasonable task as requested by the kitchen team

What are we looking for?

- Someone with a passion for food
- Someone with an interest in learning new things
- A good knowledge of food hygiene and allergen awareness
- Knowledge of COSHH procedures and Food Safety Management Systems
- Flexibility
- Previous experience in a similar role
- Excellent team player
- Good communicator
- Able to work weekends and evenings

ICE Group benefits include:

- 25 days annual leave plus bank holidays
- Shutdown over Christmas period
- Annual £100 allowance towards your wellbeing
- 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

To apply please visit: <https://www.ice.org.uk/about-ice/work-for-ice>

General Data Protection Regulations (GDPR) 2018

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