

HOLKHAM

Job description

Chef de Partie

LOCATION	The Victoria, Holkham
REPORTING TO	Head Chef
LATERAL RELATIONSHIPS	F&B Supervisor and Reception & Housekeeping Supervisor

The Holkham Estate

Our vision is to be the UK's most pioneering and sustainable rural estate.

The Holkham Estate extends over 25,000 acres. The land and property-based activities include residential and commercial lettings, property development, arable and vegetable farming, forestry, country sports, a hotel and restaurant, a holiday park, beaches, car parks, admissions, cafes, shops, concerts and events.

The Victoria

Standing at the gateway to Holkham and the National Nature Reserve, The Victoria is a busy hotel and restaurant. There are 20 bedrooms, a bar and dining room offering a relaxed blend of style and comfort. For many visitors to Norfolk, 'The Vic' is the primary point of contact with Holkham.

The food offering at The Victoria is dictated by the Holkham brand; it is high quality, seasonal, locally sourced with an uncompromising commitment to flavour, simplicity and value.

Overall job purpose

To support the Head Chef and Sous Chefs to lead the delivery of the food offering at The Victoria to reflect the vision and objectives of the Holkham Estate and its owners. The role of the kitchen is to provide a consistently high standard of food offer for guests throughout their visit/stay. At the

Victoria it is our goal to meet every customer's expectations and you will support the Head Chef and Sous Chefs to ensure that the kitchen team work to the highest standards and, in conjunction with the front of house staff, to always deliver the best possible service to customers.

In support of the Head Chef and Sous Chefs, you will be responsible for maintaining and meeting the standards for food. You will also need to be able encourage and support junior members of the kitchen team. The way you interact with colleagues and guests should consistently demonstrate the 5 Holkham behaviours.

Job description

The following is intended to provide guidance as to duties, but it is not exhaustive. You will from time to time be required to undertake other activities of a similar nature that fall within your capabilities as directed by management.

Specific duties will include:

To maintain and run your designated section competently and to the best of your ability at all times.

To consistently produce fresh dishes of a high standard to maintain the reputation of the business.

To maintain the standards set and the daily function of your section.

To maintain fridge/freezer hygiene as stated in the SFBB folder and at all times to conform to EHO legislation.

To clearly date and label all food produce and understand the guidelines of food fit for consumption in the SFBB.

To understand and undertake stock rotation to safely and correctly put orders away in correct fridges/freezers.

In the event of the Head or Sous Chefs being absent, ensure daily function of the kitchen service is maintained to company standards.

To take pride in your appearance at all times, conform to the uniform and present in a clean and hygienic manner before and during work as per the guidelines in the SOP and SFBB.

To ensure that we meet our sustainability goals and identify opportunities for improvement in this area.

To ensure that your behaviour represents the standards expected within a professional kitchen

To be responsible for handover of section prior to rota'd day off or holiday.

To encourage and coach junior members of the kitchen team in their training and knowledge of food production in a working environment.

In the absence of the Head or Sous Chefs to ensure SFBB is filled out correctly on a daily basis.

To maintain kitchen hygiene at all times and use initiative to plan cleaning tasks.

To respect work colleagues at all times and demonstrate the Holkham 5 Behaviours.

To promote good working relationships between the kitchen and front of house staff so that customers receive the best possible experience and the Victoria operates as one team.

To understand that customers may have specific dietary requirements, allergies or tastes and endeavour to positively fulfil their needs to the best of your ability.

To further your development by successfully undertaking any on the job training provided by the company e.g. NVQ

To take responsibility and identify areas for your own development.

To build and maintain effective relationships between the wider Holkham Estate and the Victoria.

Weekend and Bank Holiday working will be required.

Personal qualities

To have a good range of culinary skills and techniques to create dishes of consistent quality.

Demonstrate an understanding of operational standards, processes and systems within a kitchen.

Experience of managing resources to meet demand and eliminate waste.

Ability to build and maintain positive working relationships.

Ability to work calmly and effectively under pressure.

You must have the right to live and work in the United Kingdom.

Training

You will be required and encouraged to engage in a program of professional development during the season.