



THE QUEEN'S CLUB

THE QUEEN'S CLUB EMPLOYMENT INFORMATION

Job Title: Demi Chef de Partie

Purpose: Produce food across all areas of the Club to the highest standard and quality ensuring food hygiene and general health and safety procedures are met. To help support and build the reputation of The Queen's Club as the finest racquet sports club in the world.

Reports to: Head Chef and Sous Chefs

Key Liaisons: Managers, staff, Members, Club guests and visitors

Key Responsibilities:

Food production:

- Deliver a consistently high standard of food across all areas of the Club, as directed, maintaining food safety at all times.
- Follow food production standards at all times.
- Maintain an accurate and up to date daily understanding of catering and function requirements.
- Deliver summer tournament and other tournament/Club event food to standard as directed by the Head Chef.
- Assist senior chefs with the training and supervision of junior and/or casual chefs to complete the work required to standard.
- Take responsibility for kitchen shifts as required by the Head Chef.
- Minimise all food wastage wherever possible and advise the Chef de Partie/Sous Chefs as occurs.
- Follow daily opening, closing and cleaning procedures recording work where required.
- Check all kitchen equipment to be used each shift to ensure in safe working order reporting problems immediately.
- Assist with food/general store deliveries as required.
- Follow the security procedures across all kitchen areas and stores to prevent theft or loss of kitchen equipment and food.

Health, safety and food hygiene; Safeguarding and Child Protection:

- Ensure all statutory and internal health, safety and food hygiene requirements are met when preparing and storing food maintaining accurate records where required.
- Work within the statutory health and safety requirements generally. Reporting any issues of maintenance and health and safety within the kitchen or as seen across the Club to the

Chef de Partie/Sous Chefs on duty taking prompt personal action to resolve/stop any hazardous/dangerous occurrences.

- Follow the Queen's Club safeguarding policy and procedures at all times; be vigilant on all matters of child and adults at risk protection.
- Work safely at all times adhering to Manual Handling Regulations.

General requirements:

- Make suggestions and recommend any improvements to the Head Chef.
- Assist the Head Chef in the development of menus where required.
- Help control costs wherever possible.
- Assist in the induction of new staff and casual and agency workers as required.
- Assist your colleagues at all times and when asked by the Head Chef.
- Attend internal meetings as required.
- Conduct all aspects of your work and behaviour in line with the values of The Queen's Club.

If you have the skills required and would like to join our team working with people who are passionate about delivering a high level of service then please submit your C.V along with a cover letter to recruitment@queensclub.co.uk

Please note that by applying for this vacancy you accept The Queen's Club Recruitment's Privacy Policy and GDPR Policy which a copy can be obtained from HR and therefore give us consent to contact you.