





## Key Information

**Job Title:**  Chef de Partie

**Reference:** CH-BIC


**Location:**  Bicester, Oxfordshire

**Salary:**  £28,000 - £30,000 per annum

**Contract:**  Full-Time, Permanent  
 45 hours over 5 days, including weekends  
 Occasional paid overtime availability

## Licence Requirements

### Essential Licences:

 Not required

### Desirable Licences:

 Full UK Driving Licence and Own Vehicle

## Professional Competencies

### Essential Skills and Experience:

Requires a minimum of 2 years experience in a similar Chef de Partie role  
Must be experienced working with fresh, seasonal produce  
Must be passionate about delivering excellent customer service  
Requires strong client management and customer service skills  
Must understand and follow strict food safety and HACCP requirements

### Desirable Skills and Experience:

Ideally will offer experience working in high-end, fine dining settings  
Food preparation or health and safety qualifications are desirable

## Behavioural Attributes

- ✓ High attention to detail and accuracy
- ✓ Dedicated and self-motivated
- ✓ Adaptable to changing priorities
- ✓ Able to work in fast-paced environments
- ✓ Enthusiastic and willing to learn new skills
- ✓ Highly organised with good timekeeping skills
- ✓ Good written and verbal communication skills
- ✓ Confident when working alone
- ✓ Excellent team player and collaborator
- ✓ Passionate about creating great food

## Duties and Responsibilities

- Working under the guidance and supervision of the Sous Chefs and Head Chef
- Setting up the kitchen ahead of service and taking charge of a specific section
- Consistently maintaining strict hygiene and cleanliness standards
- Assisting with basic food preparation, marinating, cutting, and precooking foods
- Preparing and cooking elements of dishes as required
- Helping to creatively and professionally plate dishes
- Stock management including labelling, storing and, rotating stock
- Complying to company policy, plus industry and government regulations
- Working to strict health and safety and food safety regulations
- Following recipe specs to ensure consistency across all produced meals
- Assisting with cleaning the kitchen and food preparation areas
- Being mindful of cross-contamination by following HACCP regulations
- Occasionally helping to guide, train, and develop junior members of the team
- Managing catering needs for business events and functions

## Company Perks and Benefits

- ✓ Competitive monthly pay
- ✓ Contributory company pension scheme
- ✓ 25 days annual leave plus bank holidays
- ✓ Access to free meals during your break time
- ✓ Life insurance cover and 24/7 wellbeing support
- ✓ Free on-site staff parking
- ✓ Dedicated professional development and support