

### **Job Description**

**Job Title:** Senior Chef de Partie

**Hours of Work:** 40 hours

**Salary:**

**Reports to:** Resort Head Chef, Sous Chef, General Manager, Deputy General Manager

### **About Us:**

Continue our success story at Bryn Meadows Golf Hotel & Spa

An opportunity to be part of the award-winning team at Wales' Premier 4 \* Golf resort

We are looking for a talented and passionate Senior Chef de Partie to join our well established and successful team at Bryn Meadows Golf Hotel & Spa. Set in the beautiful panoramic scenery of Caerphilly, South Wales, Bryn Meadows boasts breathtaking views across 5 valleys with vistas as far as the Brecon Beacons, our 4 star boutique golf resort incorporates 42 bedrooms (including 22 suites) A Par 71 18 hole mature golf course, a state of the art leisure complex and spa, and restaurant and banqueting for up to 400 guests.

Bryn Meadows was established in 1973 and has a rich heritage of providing outstanding service with a warm and personal approach.

### **Main Objectives:**

Your role is to assist the Head Chef and Sous Chef to achieve the highest standards of food production and customer satisfaction, contribute to the achievement of Gross Profit, targets, maintain a safe and hygienic kitchen environment, work effectively with other.

### **Main Areas of Responsibility:**

- 1) Responsible for the day to day running of any given section.
- 2) Ensure consistency of food quality and presentation.
- 3) Attend briefing for special functions if required to do so.
- 4) Maintaining the cleanliness, stock control, organisation and standards of the section
- 5) Assisting with the ordering on a daily basis, whilst keeping in mind stock usage, menu planning and business levels.
- 6) Training of Commis Chefs on section, delegation of tasks to Commis Chefs, Chef De Partie.
- 7) Constantly advising Chef on needs and ordering requirements, and placing orders as required.
- 8) Assist other Chef de Parties and help each other keep motivated and focused.
- 9) Take part in any training required.
- 10) Run the Kitchen in the absence of the Head/Sous Chefs.

- 11) Able to take control of any given tasks and maintain a high team spirit.
- 12) Keep recipe folders in good order and up to date if and when necessary.
- 13) Help to prevent waste of food of any kind and over-production to mis-en-place.
- 14) Help to minimise the consumption of gas, electricity and water.
- 15) Ensure good staff communications and relations.
- 16) Contribute to helping other staff acquire menu knowledge to assist in “Upselling”.
- 17) Ensure good kitchen security.
- 18) Compliance with all Club, Hotel and Leaderboard policies and procedures and legal requirements e.g. health & safety, hygiene, fire prevention, employment law, etc.
- 19) To undertake any other duty and responsibility considered to be consistent with the role.

**What we offer:**

In addition to your salary, we offer discounted meals on duty and free car parking.

Please complete an application form and email it to [matthew.jenkins@brynmeadows.co.uk](mailto:matthew.jenkins@brynmeadows.co.uk)