Job Title: Chef de Partie

Location: Plymouth Argyle Football Club

Job Type: Full-time, 35 hours per week average including days, some evenings and weekends.

Pay: £24,480 per annum

About Us: Plymouth Argyle are currently seeking an enthusiastic and experienced Chef de Partie to join our dynamic kitchen teams. As a Chef de Partie, you will play a key role in delivering high-quality dishes, overseeing preparation and service in the kitchen, and ensuring that our standards of excellence are maintained.

Position Overview:
As a Chef de Partie you will be responsible for assisting with the daily service in our kitchens to our playing staff and matchday hospitality customers and private events, ensuring that food preparation and presentation meet the high standards set by our Kitchen manager. The ideal candidate will have strong preparation and cooking skills, a passion for food, and the ability to work efficiently under pressure while maintaining a positive and collaborative attitude in the kitchen.

Key Responsibilities:

- Prepare and cook dishes according to menu specifications, ensuring consistency, quality, and presentation.
- Maintaining cleanliness and organization within your Kitchen, adhering to food safety and hygiene standards.
- Assist in menu planning and development, suggesting new ideas for seasonal dishes or improvements.
- Monitor stock levels and communicate with the Kitchen Manager regarding any shortages or ordering requirements.
- Ensure that kitchen equipment is properly maintained and report any faults to the relevant person within the department.
- Work collaboratively with other chefs and kitchen staff to ensure smooth service during busy periods.
- Comply with health and safety regulations and ensure your work area is always operating in a safe and organized manner.
- Assist with the preparation and presentation of high-quality nutritious food during service times.

Key Requirements:

- Proven experience as a Chef de Partie or in a similar role in a high-volume, fast-paced kitchen environment.
- Strong knowledge of culinary techniques, food preparation, and kitchen equipment.
- Ability to work independently and as part of a team, demonstrating strong leadership skills.
- Excellent time management and organizational skills, with the ability to manage multiple tasks efficiently.

- Passion for food and creativity in menu development and presentation.
- A thorough understanding of food safety, hygiene regulations, and kitchen best practices.
- Strong communication skills and ability to work well under pressure.
- A professional culinary qualification (e.g., NVQ Level 2 or equivalent) is preferred but not essential. A level 2 food certificate is required (in house training can be provided)

Benefits:

- Opportunities for career development and progression.
- Staff discounts
- A supportive and collaborative work environment.
- Training and development opportunities.

Other responsibilities:

- To adhere to the visions and values of Plymouth Argyle FC.
- Always act with utmost good faith Plymouth Argyle FC
- Devote full attention and ability to fulfilment of the duties required by the role
- Other duties as reasonably requested by a member of the senior management team
- To work with colleagues within the organisation to maintain good relationships and collaborative working practices
- Active participation on continuous professional development and the appraisal process
- To undertake such other duties, training and/or hours of work as may be reasonably required which are consistent with the level of responsibility of this job.
- Present a professional image when dealing with both internal and external contacts and partners, acting in a professional manner at all times.
- To safeguard and promote the welfare of all children, young people and vulnerable adults.
- To be vigilant and support all safety and security operations
- Promote the brand identity at all times

Important Information

- Staff members are also required to adhere to the guidance provided within the Staff Handbook, particularly (but not exclusively) in areas focusing on health and safety, equality and discrimination, use of social media, and of customer service.
- Job descriptions within the Club are deemed to be evolutionary and due to the size of the team, all post holders are expected to undertake a range of tasks within their range of responsibility and accountability, even if it isn't specified above.
- We are an equal opportunities employer and welcome applications from all suitably qualified persons regardless of their race, sex, disability, religion/belief, sexual orientation or age. As part of our commitment to the Armed Forces Covenant, we welcome applications from Veterans, spouses of serving Armed Forces personnel, and Reservists.
- Plymouth Argyle FC is committed to safeguarding and promoting the welfare of all children, young people and vulnerable adults and expects all staff and employees to share this commitment.