



Position	Chef de Partie
Department	Catering
Responsible to	Head Chef
Responsible for	Kitchen Porters
Salary	£32,500
Location	St Martin-in-the-Fields, Trafalgar Square, WC2N 4HJ
Full-time/Part-time	Full-time, permanent
Role overview	The Chef de Partie will be responsible for preparing and presenting high-quality dishes with a focus on flavour, texture, and visual appeal. They will take responsibility for a specific section in the kitchen, ensuring all dishes are executed to the highest standards, whilst being able to maintain a clean and organised workstation while adhering to food safety and hygiene standards. They will have the opportunity to demonstrate their creativity and innovation by contributing to menu development, while also upholding our commitment to sustainability and responsible sourcing in the preparation of ingredients.

Nature and Scope of the Job

Visitors to St Martin's are delighted by the range, choice, and options available when they arrive to experience both our catering offering or when attending an event, private function, or conference. St Martin's has hosted events & fashion shows for exclusive luxury brands, TV, Film and Theatre Wrap parties (with celebrity guests), and multinational corporation conferences, meaning you'll always have new avenues to stretch your skills & capabilities. This is an amazing venue in the heart of London which you can make your own! This is an interesting and wide-ranging role, and you will need to bring a wide range of skills to ensure that food goes out on time and to the high standards. Your development is important to us and objectives are set at your appraisal or one-to-one meetings and will assist you in your development within your role.

The Café is open every day (other than Christmas & Boxing Day) and generally serves lunch from 10.00 to 18:00 for up to 200 seated covers. We have 6 different available event spaces, where our largest events

can command to 500 people standing for canapes. On top of this, the Café is host to many evening functions and jazz nights.

Knowledge, Skills, and Abilities

To be effective in this role you will need to demonstrate:

- Proven experience in a large commercial kitchen as a Chef de Partie or strong experience as a Demi Chef de Partie ready for the next step;
- Comprehensive understanding of various cooking techniques and the ability to work across different sections of the kitchen;
- Adherence and understanding of best practice in the culinary industry;
- High levels of customer service and experience of working in a busy customer orientated environment;
- Strong teamwork and communication skills to collaborate effectively with the Kitchen & Café team;
- Ability to thrive and adapt in a fast-paced and dynamic environment;
- Passion for culinary arts and a genuine desire to create exceptional dining experience; and
- NVQ Level 2 or equivalent, & Basic Food and Hygiene Certificate.

It would be desirable that you:

- Work in sympathy with the ethos and values of St Martin's; and
- Have a proactive attitude with a willingness to learn and grow professionally.

Main Duties and Responsibilities

1. Operations

- Ensure Mis En Place on working sections is set in accordance with daily trading patterns;
- Have a sound understanding of dietary and legislative requirements regarding food preparation;
- Maintain a strong knowledge of all products and services as well as being aware of any promotions;
- Monitor and control portion sizes;
- Adhere to opening and closing procedures;
- Always try to minimise breakages and losses; and
- Ensure correct and proper set up of all stocked areas.

2. Quality

- Ensure high quality adherence to kitchen standards, procedures, and recipe development;
- Control appearance of food on public display; and
- Ensure the highest level of standard, service, and quality, in line with company expectations.

3. Functions and events

- Assist in running of functions directed by the Head Chef;
- Prepare buffets, canapé receptions and larger scale sit down dinners; and
- Ensure a sound working knowledge of the organisation, understanding the site wide activities across St Martin's.

4. Performance and personal development

- Guide and support junior kitchen staff, utilizing teaching and training methods to upskill them; and
- Build a strong working relationship with the Kitchen & Cafe team and cross-site team.

5. Health and safety

- Maintain high standards of hygiene, such as fridge temperature checking and cleaning kitchen areas and equipment;
- Waste management control, ensuring recycling is passed on to kitchen assistants for correct disposal;
- Full understanding of HACCP, scheduling, and COSHH guidelines; and
- Assist in analysis of food sales, minimizing wastage, increasing profit margin, and budget controls.

This is not an exhaustive description of the job; aspects will change over time and the jobholder is expected to contribute to its development and progression.

Benefits

- Great Work/Life Balance. Rotas generated a week in advance, generally 9am start. 8-hour shifts, and late shifts on rare occasions, ending before 11pm at the latest. No compulsory doubles or overtime requirement;
- Great Transport links located right next to Charing Cross Station;
- 25 days annual leave + all bank holiday entitlement (Closed on Christmas & Boxing Day);
- Opportunity to work in a prestigious and historic venue;
- Creative freedom and the chance to contribute to menu development;
- Strong Career Progression Opportunities;
- Pension Plan Auto Enrolment;
- Bike to Work Scheme;
- Free Meal per Shift, Free Tea & Coffee, 20% off all other drinks;
- 20% off the Retail store (excluding books); and
- Concessionary Concert Tickets (When available).

Who we are looking for

St Martin's welcomes applications from all sections of the community and is committed to maintaining an inclusive working environment, with a diverse workforce. We value individuality, equality and representation and appoint on merit.

How to apply

To apply for this post, please email the following to peopleandculture@smitf.org:

- An up-to-date CV detailing your relevant achievements.

Interviews will be held as suitable applications are received. St Martin's reserves the right to close and appoint to this role within the stated advertising period, and so advises early applications are submitted.