

<b>Role:</b> Chef de Partie	<b>Region / Department:</b> South & West
<b>Reports to:</b> Head Chef (or Sous/Snr CDP)	<b>Pay Band:</b> Grade 3, lower £26,884 - £28,684 pro-rata, per annum
<b>Location:</b> 215-217 Sauchiehall Street, Mackintosh at the Willow.	<b>Type of Contract:</b> Full Time (40 hours per week) Permanent
<b>COST CENTRE: 3MAW</b>  <i>Please note this must be provided in order for the People Team to correctly allocate this role to the relevant cost centre. This is not done via the new start form, but this job description.</i>	<b>ACTIVITY CODE: TRZ</b>  <i>This is to allow the system (COREHR) to allocate the salary to the correct centre.</i>

## JOB PURPOSE

Located at **215-217 Sauchiehall Street**, the original Willow Tea Rooms Building has undergone an extensive restoration in a bid to return the building to its former glory of when it originally opened in 1903.

**Mackintosh at the Willow** operates as a social enterprise creating training, learning, employment and other opportunities and support for young people and communities.

As well as our iconic, fully licensed tearooms, roof terrace & street café; we also have meeting and events rooms, a creative learning and education department and an exciting exhibition and retail store.

We are proud of our fantastic afternoon teas and dining menus – from lunch to private dining. We are currently in Glasgow's top 30 restaurants on TripAdvisor and continuing to grow our offering. If you'd like to join our team, read on below!

We are looking for a hard-working chef de partie, who has a passion for food and is interested in a unique opportunity to grow and develop their skills and be part of a unique business. If you're looking for a business who really cares about their team & can offer great work life balance, then this is the opportunity for you!

## KEY RESPONSIBILITIES AND ACCOUNTABILITIES

- Ensure all food preparation meets standards
- Prepare and present high-quality food
- Supervise junior team members
- Keep all working areas clean and tidy and ensure no cross contamination
- Ensure food stuffs are of a good quality and stored correctly
- Contribute to controlling costs, improving gross profit margins, and other departmental and financial targets
- Have control and organisation of own section
- Assist Head Chef/Sous Chef/Senior CDP in the training of all staff in compliance of company procedures
- Ability to work well as part of a team

## **REQUIRED QUALIFICATIONS, SKILLS, EXPERIENCE & KNOWLEDGE**

### **Qualifications**

#### Essential

- Professional Food Qualification or relevant experience

#### Desirable

### **Experience**

#### Essential

- 1 year experience of Chef de Partie or someone with 3+ years' experience as a junior CDP (or equivalent) looking for the next step up in their career
- Professional Food Qualification or relevant experience
- Proficiency in a wide range of cooking techniques, including but not limited to, grilling, sautéing, baking, and knife skills. Additionally, knowledge of food safety regulations and procedures is essential.

#### Desirable

- Previous experience of cheffing within the tourism industry

## **DIMENSIONS AND SCOPE OF JOB**

### Scale

- ♦ n/a

### People Management

- ♦ On occasion may be required to oversee Junior team members in the absence of Senior CDP & Head Chef

### Finance Management

- Should at all times adhere to set budgets when ordering stock

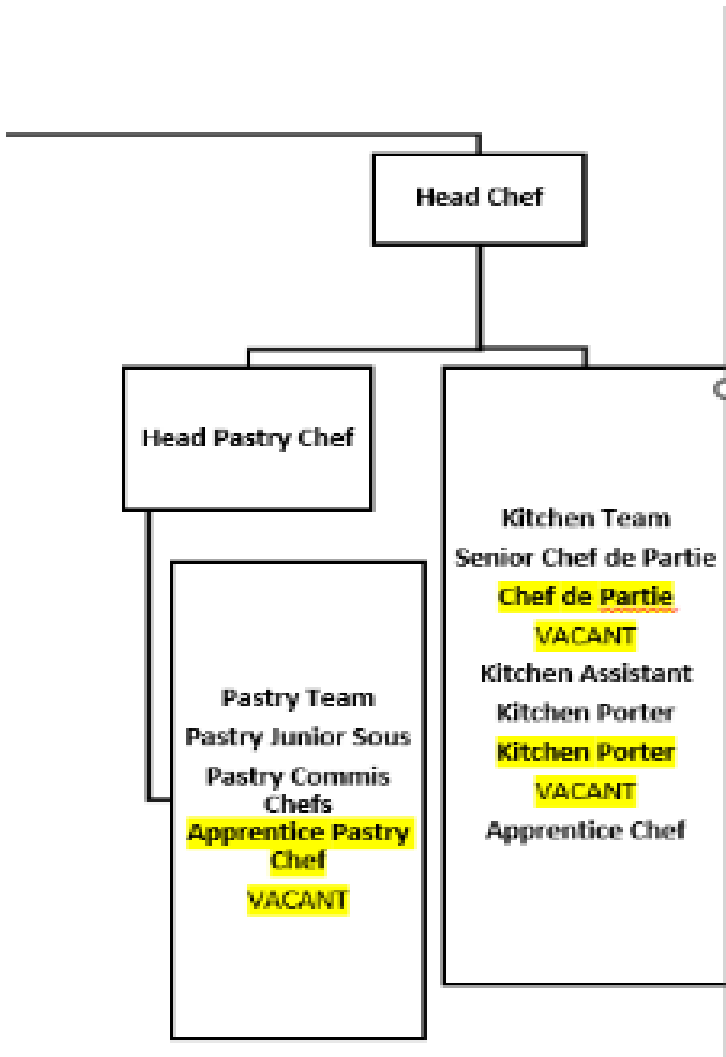
### Tools / equipment / systems

- ♦ Uses clock in/clock out systems & may be required to approve shifts
- ♦ Knives: Chef's knives, paring knives, and specialty knives for precise cutting.
- ♦ Cutting Boards: Provides a safe and hygienic surface for food preparation.
- ♦ Cookware: Pots, pans, and skillets tailored to the station's needs (e.g., sauté pans, saucepans).
- ♦ Utensils: Tongs, spatulas, ladles, and spoons for handling and serving food.
- ♦ Mixing Bowls: For combining ingredients and mixing sauces or dressings.
- ♦ Kitchen Tools: Peelers, graters, zesters, and mandolines for food prep and garnishing.
- ♦ Cooking Appliances: Grills, ovens, fryers, and stovetops for cooking.
- ♦ Temperature Tools: Thermometers to ensure food safety and quality.
- ♦ Small Appliances: Stand mixers, blenders, and food processors for various tasks.
- ♦ Storage Containers: Maintain organisation and freshness for prepped ingredients.
- ♦ Cleaning Tools: Sponges, brushes, and towels for maintaining cleanliness.
- ♦ Safety Equipment: Oven mitts, aprons, and non-slip shoes for safety

Example key performance indicators and targets

- ♦ n/a

Place in organisational structure (extract of org chart showing role):



"Gardener - Culzean"

**The Purpose, Context, Key Responsibilities, and Person Specification** reflect the requirements of the job at the time of issue. The Trust reserves the right to amend these with appropriate consultation and/or request the post-holder to undertake any activities that it believes to be reasonable within the broad scope of the job or his/her general abilities.

**Applications**

Interested applicants should forward their Curriculum Vitae (CV) or an Application Form to the People Services Department (Applications) by email via workforus@nts.org.uk, by Sunday 23rd June 2024

Please ensure your CV includes your full name and contact details, the CV file sent to us should be titled your first initial and surname. When submitting your CV please state the position and job location of the vacancy you are applying for in the subject title or body of your email: For example