

Role: Senior Chef De Partie	Region / Department: South & West
Reports to: Head Chef	Pay Band: Grade 3 Upper – £29,957 - £33,095 Per Annum
Location: Mackintosh at the Willow - 215-217 Sauchiehall Street, Glasgow, G2 3EX	Type of Contract: Full-Time – 40 Hours Per Week
Cost Centre: 3MAW	Activity Code: TRZ

Mackintosh at the Willow is the home of the original Willow Tea Rooms Building at 217 Sauchiehall Street. It was first opened by Miss Cranston in 1903 and designed by Charles Rennie Mackintosh in collaboration with his wife, Margaret Macdonald. Following a detailed restoration project in 2018, the building is now back to its former glory as a unique tearoom over three floors. It also includes additional events spaces, an exhibition and a gift shop.

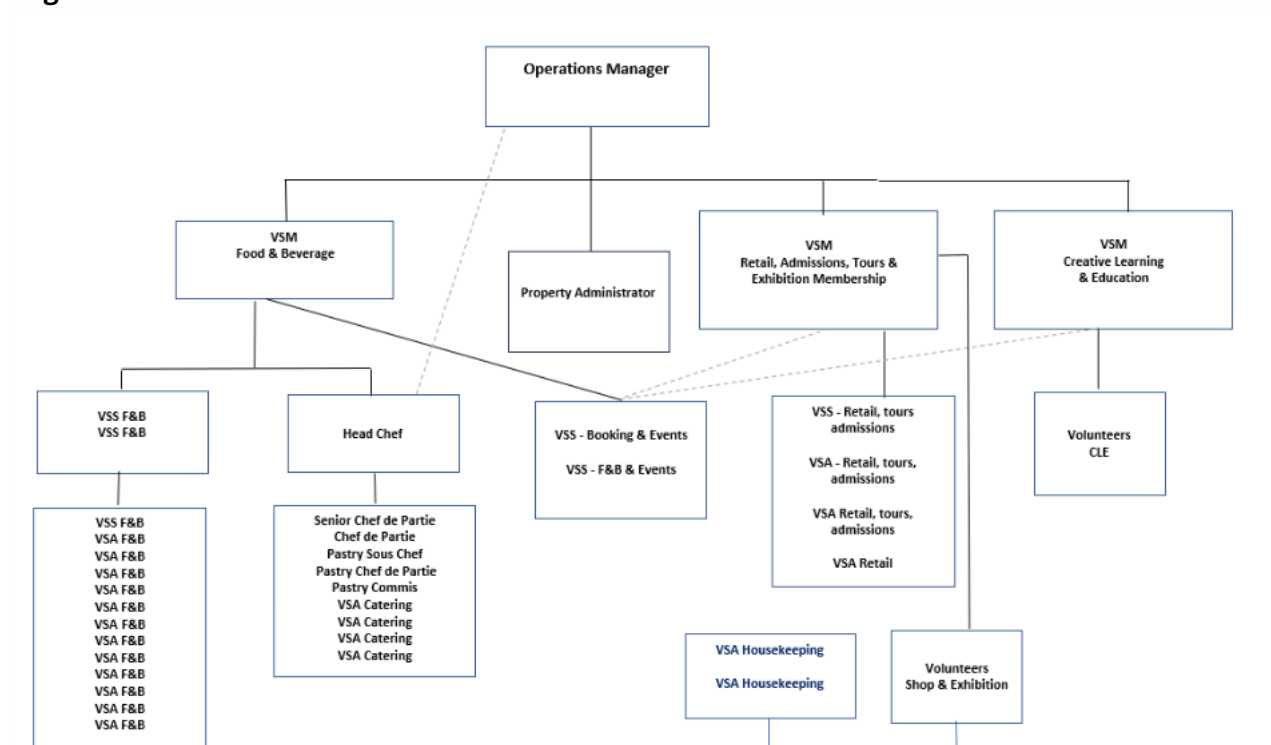
JOB PURPOSE

Working alongside the Mackintosh at the Willow kitchen team preparing high quality dishes according to established recipes and standards. To oversee a designated section of the kitchen, ensuring smooth operations during service.

Overseeing daily kitchen activities including supervising kitchen staff, aiding with menu preparation, ensuring food quality and freshness and monitoring and ordering stock levels. To assist in the daily running of the kitchen, following Head Chef's specific guidelines and maintaining high standards and quality in both co-operative teamwork and dishes.

KEY RESPONSIBILITIES AND ACCOUNTABILITIES

- Provide excellent food Preparation and presentation:
 - Execute culinary techniques to prepare and present high-quality dishes according to established recipes and standards.
 - Ensure consistency and excellence in the taste, presentation, and portioning of all dishes. Ensure the team delivers consistently and to a high standard in the absence of the Head Chef
- Maintain the highest standards of cleanliness, safety, and compliance.
- Section Management:
 - Oversee a designated section of the kitchen, delegating tasks effectively and ensuring smooth operations during service. On occasion over see running of kitchen in Head chef or Sous Chef Absence.
 - Help train, mentor, and supervise junior kitchen staff, fostering a positive and collaborative work environment.
- Ensure that the required standards are adhered to in the production and preparation of food.
- Monitor and maintain inventory levels for ingredients and supplies, complete ordering in line with the instructions of the Head Chef.
- Maintain a lean and orderly cooking station and adhere to health and safety standards.
- Collaborate with the head chef and senior team to contribute ideas for menu development, seasonal specials, and creative presentations.
- Contribute to controlling costs, improving gross profit margins, and other departmental and financial targets.



DIMENSIONS AND SCOPE OF JOB

People Management

- To supervise the kitchen team, and various seasonal kitchen roles
- To support the Head Chef in ensuring training is completed in line with the Trust training policy to meet the needs and requirements of the individual and legislation
- To work closely with the VSM F&B and VSS Events to ensure the smooth organisation and delivery of weddings, travel trade groups and private events
- To work closely with the Mackintosh at the Willow Management team to ensure that we provide an excellent visitor experience
- To ensure that all team members are knowledgeable and motivated within their roles and support the business through effective induction, accurate job descriptions and on the job training
- Develop & manage relationships with customers, key suppliers, staff and management within the property

Finance Management

- Support the Head Chef to achieve and maximise budget gross profit and labour costs
- To ensure that all standards of food preparation and service are established and achieved in line with budget.
- To support the Head Chef maintain budgetary records and ensure that all budgets are adhered to, unless exceptional circumstances arise.
- To order all necessary food, dry goods and equipment, obtaining best buys in line with budget objectives

Tools / equipment / systems

- Have a working knowledge of Word and excel
- A sound knowledge of stock control systems
- Knowledge of epos or similar
- Catering equipment including cooking equipment and dishwashers.

Workplace context

- This role is primarily based at Mackintosh at the Willow but is required to travel occasionally to other locations on Trust business. Note that as the Trust's properties are often in remote or rural locations where public transport may be limited, the ability and confidence to drive in the UK is desirable.

Why come and work with us?

Being an employee of the National Trust for Scotland gives you the chance to work in some of Scotland's most special places.

Your employee card gives free entry to you, any of your children under the age of 18 and one other adult to National Trust for Scotland and National Trust properties

- Good work/life balance & TOIL scheme in place.
- A 50% discount for food and drinks, on-shift, for all workforce either based at the property or attending the property on Trust business
- 20% discount on retail purchases in National Trust for Scotland shops (T&Cs apply).
- A 20% discount for food and drink, off-shift, for all workforce visiting a Trust location; this will extend to family and friends when visiting together.
- Generous defined contribution pension scheme
- Generous annual holiday entitlement as soon as you start working with the Trust – 30 days per year plus 7½ days around the festive period

- 20% discount on the rental price of all National Trust for Scotland self-catering holiday accommodation managed by Sykes (our partner organisation), and 10% for other Sykes properties (T&Cs apply)

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.

HOW TO APPLY

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

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, "Senior Chef de Partie – Mackintosh at the Willow"