

Role: Chef de Partie	Region: South & West
Reports to: Head Chef (or Sous/Senior Chef de Partie)	Pay Grade: Grade 3 - £31,055 per annum
Location: The Mackintosh Tearooms, 217 Sauchiehall Street, Glasgow, G2 3EX. <i>(May be required, from time to time, to work on projects at other NTS properties)</i>	Type of Contract: Permanent. Full-Time, 40 Hours Per Week

JOB PURPOSE

To support the Senior Chef de Partie and Head Chef in the efficient preparation and delivery of high-quality food across the historic Mackintosh Tearooms. The Chef de Partie will be responsible for managing a designated section of the kitchen during busy services, ensuring all dishes are prepared, cooked and presented to consistently high standards.

The role requires a strong background in professional kitchens, with proven skills in mise en place, food preparation, cooking and plating. The Chef de Partie will maintain high standards of food safety, hygiene and health and safety in accordance with organisational policies and procedures, while supporting effective stock control and minimising food waste.

The Chef de Partie will be confident working under pressure and will provide support and guidance to junior chefs to ensure a smooth, efficient and well-organised kitchen service. Working closely with the Senior Chef de Partie, Head Chef and VSM Food & Beverage team, the postholder will contribute to the successful delivery of food and catering services while maintaining the high standards and reputation of The Mackintosh Tearooms.

KEY RESPONSIBILITIES AND ACCOUNTABILITIES

- Ensure all dishes are prepared, cooked and served to required specification
- Maintain a clean and orderly cooking station and adhere to health and safety standard
- Compliance of company Food Safety and Health & Safety procedures
- Manage labelling and stock rotation
- To maintain location cleaning schedules.
- Ability to work well as part of a team

Visitor Experience

To be customer focused at all times and ensure that customers are given a prompt and efficient service, to be approachable and quick to exceed expectations in fulfilling customer needs

Qualifications & Experience

Essential

- 1 year experience 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 - Intermediate Food Hygiene Level 3 or relevant experience

- Proficiency in a wide range of cooking techniques, including but not limited to, grilling, sautéing, baking, and knife skills
- Ability to take responsibility for larder section
- Strong experience with preparation, cooking, portioning and plating
- Comfortable working at a fast pace without compromising service standards
- Willing to develop skills to further support the Snr Chef de Partie and Head Chef
- Knowledge of food safety regulations and procedures essential. Knowledge of allergens

Desirable

- Previous experience of cheffing within the tourism industry
- Willing to assist in all sections of the kitchen

People Management

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

Tools / equipment / systems

- ♦ Uses clock in/clock out systems
- ♦ 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.
- ♦ Safety Equipment: Oven mitts, aprons, and non-slip shoes for safety

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 by Friday 16th October 2026.

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, "Chef de Partie – Mackintosh Tearooms"