

Role: Chef de Partie – Pastry/Baker	Region: South & West
Reports to: Head Chef (or Sous/Snr CDP)	Pay Grade: Grade 3 - £31,055 per annum
Location: The Mackintosh Tearooms, 217 Sauchiehall Street, Glasgow, G2 3EX.	Type of Contract: Permanent. Full-Time, 40 Hours Per Week.
COST CENTRE: 3MAW	ACTIVITY CODE: TRZ

JOB PURPOSE

To support the Senior Pastry Chef in the preparation, baking and presentation of high-quality scones, biscuits, cakes and afternoon tea products within a busy historic tearoom environment.

The Chef de Partie (Pastry/Baker) will play an important role in ensuring consistently high standards of food quality, presentation and service, while working efficiently to meet customer demand and service requirements.

The role will contribute to the smooth day-to-day operation of the pastry section, maintaining excellent standards of food hygiene, health and safety, cleanliness and legal compliance at all times.

Enjoy the benefits of a predominantly daytime operation, with more regular working hours and a great work/life balance.

KEY RESPONSIBILITIES AND ACCOUNTABILITIES

- Support the Senior Pastry Chef and Head Chef with the preparation, baking and presentation of scones, biscuits, cakes, pastries and afternoon tea products to a consistently high standard.
- Ensure all food meets required standards for quality, presentation, portion size, taste and service.
- Work efficiently in a busy kitchen environment to meet daily production and service requirements.
- Follow all food safety, HACCP, allergen management, health and safety, COSHH, food hygiene and other relevant legal, regulatory and organisational requirements.
- Maintain accurate food safety and compliance records, including temperature checks, cleaning schedules and allergen controls, as required.
- Follow safe food handling, storage, preparation and service procedures at all times, taking care to prevent cross-contamination.
- Maintain a clean, organised and safe pastry/bakery section and ensure all equipment is used correctly and safely.
- Follow approved recipes and procedures, including stock rotation, portion control and waste reduction.
- Monitor stock levels and report any shortages, quality issues or waste concerns to the appropriate manager.
- Promptly report any food safety, health and safety, quality, compliance, equipment or service concerns to the Senior Pastry Chef or appropriate manager.
- Work effectively with kitchen and front-of-house teams to support smooth, efficient and professional service.
- Contribute to continuous improvement and support the team in maintaining high standards of food quality, safety, service and compliance.

REQUIRED QUALIFICATIONS, SKILLS, EXPERIENCE & KNOWLEDGE

Qualifications

- Professional Food Qualification or relevant experience

Experience

Essential

- 1 year experience Pastry Chef de Partie/Baker or someone with 3+ years' experience (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. Additionally, knowledge of food safety regulations and procedures is essential.

Desirable

- Previous experience of working within the tourism industry

DIMENSIONS AND SCOPE OF JOB

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

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 30th 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 Pastry – Mackintosh Tearooms"