

Title: Chef de Partie x 3
Salary: £11.19 per hour plus benefits
Location: Swindon
Start Date: ASAP
Duration: 2 year Fixed Term Contract

We're a business that provides a wide range of services, everything from food and reception through to cleaning, grounds maintenance, building maintenance and security. Sodexo has always played a positive role in people's lives and our mission to improve the quality of life, continues.

Due to our continued success we are now looking to recruit a Chef de Partie to join our catering team based at our Clients Manufacturing site in Swindon.

Chef de Partie: Purpose and key responsibilities:

1. To ensure the planned food numbers are prepared, produced and ready for our five high volume services that occur throughout the working day, following Sodexo recipe card system
2. Each of these five services has a 10 minute KPI
3. To ensure all food is produced following Sodexo Health and Safety and Food Safety policies
4. To support the Head Chef in the day to day running of the kitchen
5. To support the Front of House Team Leader

The ideal Chef de Partie will:

Essential

- 1 / 2 / NVQ Level 3 or equivalent
- Proven experience in a similar environment
- Excellent communication skills both verbal and written
- Versatility and flexibility to enable us to continue to provide our Clients and customers with an excellent level of service and customer care.
- The ability to prioritise conflicting tasks and support other team members throughout the shift.
- Passionate about excellent standards with superb attention to detail.
- Have the confidence to interact with our customers
- Adaptable to changing priorities
- An ability to work unsupervised and to use own initiative.
- Ability to work calmly whilst under pressure in order to meet deadlines.
- Have a genuine interest in good food and take pride in the food that they produce.

Chef de Partie hours of work: The following is a guide to the current rota, we require the successful individual to be flexible as per our Clients business requirements.

		Monday	Tuesday	Wednesday	Thursday	Friday
Early	CDP	05:30-14:30	05:30-14:30	05:30-14:30	05:30-14:30	06:00-12:00
Early	CDP	05:30-14:30	05:30-14:30	05:30-14:30	05:30-14:30	08:30-14:30
Early	CDP	05:30-14:30	05:30-14:30	05:30-14:30	05:30-14:30	North
Late	CDP	10:00-20:30	10:00-20:30	10:00-20:30	10:00-20:30	OFF
Late	CDP	10:00-20:30	10:00-20:30	10:00-20:30	10:00-20:30	OFF
Late	CDP	10:00-20:30	10:00-20:30	10:00-20:30	10:00-20:30	OFF

- Saturday working as required from 06.00 – 12.30 (this currently occurs 1 in 4)

We operate Demand Led Scheduling that will be discussed in detail at interview

Working in Sodexo there are many avenues of progression throughout the kitchen environment and the catering services we provide.

This is a fantastic opportunity for an experienced Chef de Partie to join a reputable business that encourages employee career progression and offers great rates of pay and benefits.

If you feel you have the relevant skills and experience to carry out this Chef de Partie role then apply today for the chance to be considered for an early interview.

Please contact: alison.scott@sodexo.com