

Hotelplan UK is a well-established and profitable family of travel and tour operating businesses with a strong tradition of excellence, quality and service. Each of our companies is incredibly passionate about its holidays, and our staff both in the UK and overseas are focussed to ensuring that we meet, indeed exceed, the expectations of our customers.

Our vision is 'creating amazing holiday experiences to be proud of'.

**Your job will be:** Chef de Partie

**Your Manager will be:** Head Chef

#### **What you will be doing**

- Assisting the Head Chef in all aspects of the kitchen operation, ensuring that the standards and quality of catering are maintained
- Assisting with the preparation of meals in accordance with the company's menu following the guidelines and policies regarding food service
- Helping plan necessary menus for guests with allergies, intolerances & dietary requirements
- Ensuring that safety and cleanliness standards are maintained
- Ensuring the kitchen complies with local legislation
- Working as a team during each shift to ensure excellent work practices and efficiencies
- Adhering to Health & Safety incl. COSHH legislation and Food Hygiene best practices
- Encouraging a good team and working environment by mentoring and monitoring junior staff to aid their personal and professional development
- Supervising other team members in the absence of the Head Chef ensuring our high standards and professionalism
- Assisting with washing up after each food service ensuring all crockery, cutlery & equipment are cleaned and stored
- Ensuring all kitchen entrances, fire exits are clear of rubbish and pathways are regularly cleared of snow/ice
- Assisting with catering deliveries when required and cross-checking orders and quality reject any sub-standard items
- Showing due diligence with regards to ordering, stock consumption and waste control
- Maintaining your uniform to company standards throughout the season whilst monitoring uniform standards of junior staff
- Attending the weekly staff meeting to ensure you are fully briefed on the following week's arrivals and any other important information
- Assisting with the cleaning, preparation and closedown of kitchen at the end of the season
- Assisting Head Chef with any additional duties as required e.g. stock takes, paperwork etc
- Helping to ensure that guest expectations are exceeded

#### **What type of person are we looking for**

- Proven ability within the catering industry
- NVQ L2 in Hospitality/Catering/Food Service or above (desirable)
- Customer service experience
- Enthusiastic, lively, sociable, friendly and a team player
- Previous seasonal experience (desirable)
- Flexible and adaptable approach to roles, responsibilities and working hours

#### **What's important to us: Our Company Values**

- Be Passionate in everything we do
- Work together as a United team
- Be innovative embracing and driving change
- Trusted, open and honest
- Stand out and be distinctive

*Your job description is written to describe the general content of expected duties of the role. It is not exclusive or exhaustive and you may be required to undertake other duties that are reasonable and relevant to the scope of the role as the business requires. We aim to review job descriptions regularly to ensure they are an accurate representation of your role. A job specific task list will be discussed with you at training/once in resort.*