

## **Chef – Fine Dining Restaurants**



**Can also be called:** Chef De Partie, Assistant Chef, Cook

**Salary:** From £16-22k per year

### **Duties you may be required to do:**

- Supervise food production operations
- Contribute to the control of resources
- Manage the receipt, storage or dispatch of goods
- Complete kitchen documentation
- Maintain the health, hygiene, safety and security of the working environment
- Ensure food safety practices are followed in the preparation and serving of food and drink
- Maintain food safety when storing, preparing and cooking food
- Develop productive working relationships with colleagues
- Contribute to effective teamwork
- Prepare fish for complex dishes
- Prepare shellfish for complex dishes
- Prepare meat for complex dishes
- Prepare poultry for complex dishes
- Prepare game for complex dishes
- Cook and finish complex fish dishes
- Cook and finish complex shellfish dishes
- Cook and finish complex meat dishes
- Cook and finish complex poultry dishes
- Cook and finish complex game dishes
- Cook and finish complex vegetable dishes
- Prepare, cook and finish complex bread and dough products
- Prepare, cook and finish complex cakes, sponges, biscuits and scones
- Prepare, cook and finish complex pastry products
- Prepare, cook and finish dressings and cold sauces
- Prepare, cook and finish complex hot desserts
- Prepare, cook and finish complex cold desserts
- Prepare, cook and finish healthier dishes
- Prepare, process and finish complex chocolate products
- Prepare, process and finish marzipan, pastillage and sugar products
- Prepare, finish and present canapés and cocktail products

- Produce sauces, fillings and coatings for complex desserts

**Skills you need for the job:**

- Literacy
- Numeracy
- Organisational skills
- Time management skills
- Communication (informing others, listening to instructions, passing on messages)
- Managing staff (giving feedback, delegation, recognising staff training needs)
- Effective team member (keeps others informed, reports issues, deals with disagreements constructively etc)
- Works effectively under pressure

**Expected behaviours:**

- High standard of personal presentation and hygiene
- Good eye for detail
- Good with people

**There are lots of opportunities to progress in your career by working towards recognised qualifications whilst at work. More information on job roles and training courses can be found on the People 1<sup>st</sup> careers site “UKSP” ([www.uksp.co.uk](http://www.uksp.co.uk)).**

**UKSP**

UKSP is a unique website providing information, advice and guidance for a career in hospitality, leisure, travel and tourism. At the heart of this is an interactive career map giving access to information on job profiles, qualifications and courses.