



WILLIAM GRANT & SONS

ROLE PROFILE

Role Title	Chef de Partie
Internal Reference	BBUMK-0147
Business Unit / Group Function	BBU
BU Team / Sub-Function	BBU
Location	Dufftown
Team Leader Role	Head Chef
Role Level	5
Team Members	No
Role Purpose A flexible team member, using your creativity, existing knowledge and a desire for continual development, to support the Head Chef in delivering exceptional standards. You will adapt to all sections, working efficiently and to a high standard whether working independently or supporting a larger team.	
Accountabilities <ul style="list-style-type: none">• Support the Head Chef with the planning, preparation and delivery of food service for a range of internal and external customers.• Run restaurant and events kitchens as and when required by the head or sous chef – Liaising with front of house when required.• Work efficiently and to the same high standards as and when required to work independently, such as private dining, breakfasts, or events.• Responsible for ordering and receipt of goods ensuring that materials are dealt with under the appropriate food hygiene systems.• Proactively develop new skillsets and knowledge to flexibly support and improve the kitchen team across all sections and types of service from public café/restaurant to luxury intimate dining.• Interact with public and private diners to support the visitor experience, introducing food, gaining feedback and connecting between front of house and kitchen.• Flexible working to support day or evening services as required.• Work proactively, creatively and collaboratively with the kitchen, front of house and broad DVC teams to continually develop menu ideas, commercial opportunities and luxury visitor touchpoints.• Consistently seek and act on feedback to enhance the visitor experience.• Support the food training/knowledge of front of house and induction of temporary kitchen team members.• Ensure maximum creativity in all food presentation• Ensure that safe working practises and food hygiene procedures are adhered to in accordance to required legislation.• Work closely with the front of house team to ensure the delivery of a quality service in accordance with our Values.• Attend all relevant site meetings and daily service briefs.• Demonstrate behaviours in line with our diversity and inclusion aim, which is to create and promote a diverse and inclusive culture at WG&S where ideas, differences and views are respected and where all employees are encouraged to create their own personal legacy	



WILLIAM GRANT & SONS

Key Performance Metrics

1. Health & Safety: Diligently follow all Health and Safety and Food Hygiene procedures and policies as set by the company
2. Guest Satisfaction: Preparation and execution of food as set by Head Chef, providing a key link between front of house and the kitchen, and interacting with guests.
3. Development: Creativity and raising luxury standards. Use development time to explore and share creative new menu ideas and upskill to support the luxury agenda.
4. Developing and supporting others: Engage others across the team and DVC Area to enhance collective knowledge and passion.
5. Stock control: Manage stock ordering and rotation to maximise efficiency