



# STONYHURST

## JOB DESCRIPTION

**Job Title:** Chef de Partie  
**Department:** Catering Department  
**Responsible To:** Head Chef

### Job Purpose

To assist in the production and delivery of first-class food and service in a timely, professional manner within the budgetary framework and food safety management.

### Health and Safety Responsibilities

To ensure full compliance with current Food Safety, Health & Safety and Fire Safety Legislation

### Key Tasks & Responsibilities

- The production and timely delivery of first-class food to pupils, staff, parents, and visitors to the College as directed by the Head Chef and or the Senior Sous Chef.
- The preparation of food to the standard and specification required by the Head Chef and or Senior Sous Chef.
- Keeping food waste to a minimum and storing and documenting any food remaining after service correctly.
- In the absence of the Storeman, accepting and storing food deliveries to the required food safety standards.
- Maintaining a high standard of cleanliness throughout the kitchen and other related areas and completing the necessary documentation.
- Ensuring that departmental / legal paperwork in relation to food safety is completed accurately.
- Suggesting new dishes, recipes, and ideas.
- Using culinary skills and knowledge to try new initiatives and recipes.
- Ensure compliance with departmental rules, policies, procedures, and quality standards.
- Attend training courses as appropriate.
- Liaising with the School community as appropriate.

Duties may be allocated from time to time which are appropriate to the grade and post, but which are not of a substantial ongoing nature to affect the grading of the post.

**NB:** This job description illustrates the main responsibilities of the job and is not exhaustive. As duties and responsibilities change and develop the job description will be reviewed and be subject to amendment in consultation with the post holder.

**In return, we can offer;**

- An interesting and varied role within a unique setting
- All meals whilst on duty
- Free parking
- Health and Wellness plan
- Complimentary gym and swim facilities
- Uniform
- Opportunities for training and professional development as appropriate
- Fee remission
- Salary sacrifice cycle to work and electric car schemes
- Opportunity to join the National Pension Trust scheme.

**Salary**

Remuneration for this role is £13.05 per hour.

**Day to Day Commitments**

Working 5 days over 7 to include one weekend day as a minimum

**Level 2 Food Safety is Essential  
Level 2 Food preparation essential**

**For more info or an informal discussion - Telephone: 01254 827106 or email:  
c.webster@stonyhurst.ac.uk**

Completed applications should be returned to the HR Department via e-mail to:  
[recruitment@stonyhurst.ac.uk](mailto:recruitment@stonyhurst.ac.uk)

**Successful applicants will be subject to an enhanced DBS check.**

**Stonyhurst is committed to safeguarding and promoting the welfare of children and young people and expects  
all staff and volunteers to share this commitment.**

**Stonyhurst: a company limited by guarantee.**

**Registered in England: company number 6632303.**

**Registered office: Stonyhurst, Clitheroe, Lancashire BB7 9PZ**