



SEDBERGH
SCHOOL

FOUNDED 1525

CHEF DE PARTIE

PERSON SPECIFICATION

Qualifications/Attainment	Essential	Desirable
Level 2 or 3 attainment in Cookery	x	
Level 2 or above in Food Hygiene		x
Experience/Knowledge	Essential	Desirable
3-5 years chef experience in commercial kitchens including reputable hotel, banqueting or restaurants.	x	
Experience of organizing medium size banquets with effective production schedules and prep lists.		x
Experience in supervising small teams of chefs or kitchens porters with effective delegation of tasks and organizations of food production. .		x
Experience all round experience of all kitchen sections with a wide variety of cuisines such as British, Asian, or Indian among others.	x	
Skills/Abilities	Essential	Desirable
Eye for quality and pride in self and food product and a hygienic clean work environment.	x	
Ability to multitask and an eye for detail.	x	
Positive team person, able to adapt and use own initiative.	x	
Creative and a passion for food.	x	
Basic IT skills with excellent written and verbal communication skills.		x
Confident in a high tempo customer and pupil facing role.	x	