



Job Title	Chef de partie TSE
Reporting To	Senior Sous Chef / junior sous chef
Department	Catering

Job Purpose

To be able to undertake a varied list of food preparation for the kitchen on a daily basis and run a section of the kitchen as instructed by the senior chef team, enabling Silverstone to become a nationally recognised, family focused and financially successful leisure destination with motorsport at its heart.

Key Responsibilities

Administration

- To ensure effective cost control is applied throughout the kitchen and target GP is hit or exceeded
- Report any discrepancies or quality issues to senior chef team

Operational

- Preparation and cooking of dishes for service to consistently high standards as instructed by the senior Chef team, following recipe specs as required.
- To undertake any other duties or training as required that are commensurate with the general level of responsibility for this post.
- To use stock in an effective way with correct stock rotation followed
- To communicate effectively with customers maintaining a polite and helpful manner at all times.
- To present yourself in a fit and proper manor for work with relevant clean chef whites, suitable footwear and chef knives
- To follow instructions to the best of your ability as directed by the senior chef team
- To conduct yourself in a professional manor at all times
- To complete all tasks and help deliver food to events in a timely manner to the highest of standards
- To run the section and instruct others clearly to help you achieve the daily tasks
- Look at the work schedule and collate orders required for event completion in a timely manner according to delivery schedules
- Discuss with the senior chef team the schedule of work and plan of action to be carried out daily to complete the day's events to a high standard and in a timely manner.

Health & safety

- To adhere to rules and best practice of Hygiene, Health and Safety at all times to ensure full compliance with all relevant current legislation.
- To maintain a clean and tidy workplace at all times in compliance with current Food Safety Laws.

Silverstone Circuits Ltd

Jimmy Brown Centre, Silverstone Circuit, Northamptonshire, NN12 8TN, United Kingdom
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- To carry out and record temperature controls daily as required or instructed in line with haccap procedures
- To check-in deliveries ensuring correct items, quantities delivered, delivery temperatures are recorded and correct paperwork is completed on receipt of a delivery
- To communicate effectively with front of house staff with regard to menu items, content of dishes, shortages, customer orders, special requests and allergens
- To have a good understanding of allergens and communicate this to front of house staff as required.
- To report any health and safety issues to the senior chef team

Knowledge, Skills & Qualifications

- Good communication skills
- Self-motivated with a willingness to learn and progress in career.
- Ability to work as part of a team and on own initiative under pressure.
- Ability to lift and move equipment and supplies.
- Basic food handling/hygiene awareness
- Be of a well-groomed appearance
- Able to communicate effectively with other staff and customers.
- Flexible to working hours subject to the demands of the business
- Able to work in a busy environment under pressure
- Full clean UK driving licence
- General i.t. skills
- Good leadership skills within a small team
- To hold a current food hygiene certificate

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