



Job Title:	Training Ground Chef de Partie
Department:	Catering
Reporting:	Head Chef
Location:	27 Great West Road
Salary:	£30,000 per annum

Brentford FC is a bit different to other Premier League football clubs. We put our fans first, we are a true community club and while we are financially sustainable, we are not afraid to take calculated risks. We take huge pride in our environment and culture within the Club which focuses on development, inclusion and not being afraid to think differently.

Being progressive, humble and respectful while sticking together as one team across the Club guides how we work and the decisions we make each day.

We also firmly believe that a diverse workforce is a better workforce which will help us develop ideas, solve problems and ultimately grow Brentford FC.

We play in a brand-new stadium, 15 minutes from Heathrow in vibrant west London.

We will never forget where we have come from, but we are excited about the future that lies ahead.

Come join us.

Inclusion Statement

Brentford FC is an organisation which values and is passionate about diversity and inclusivity. Whilst our recruitment decisions are always based on merit and suitability, we welcome and encourage applications from qualified candidates, including those from underrepresented groups – such as those from ethnically diverse backgrounds, women, those from the LGBTQ+ community and those with disabilities.

Safeguarding Statement

Brentford FC is committed to equality, the safeguarding and welfare of all children and adults at risk. This responsibility is shared by all staff and volunteers at the club, safeguarding is everyone's responsibility. Staff will be required to undertake regular safeguarding training to enable and reinforce a proactive approach to safeguarding. This role requires the post holder to apply all relevant policies and uphold the club's commitment to safeguarding vulnerable people to ensure a safe environment for all. This includes the timely reporting of any safeguarding concern to the safeguarding team.



The Role of the Chef de Partie

The role is made up of many varying responsibilities including preparing, cooking, and presenting high quality dishes within the specialty section. Assisting the Head Chef in supervising the kitchen, ensure good quality of stock and prepared food, creating menu items, recipes and developing dishes.

Main Accountabilities

1. To run and supervise the kitchen to the required standards set by the Head Chef
2. Ensure good stock and waste control is practiced
3. Be responsible for the quality control of stock and prepared foods
4. Execute cooking to the expected high standard quickly and efficiently
5. Ensure the cleanliness and organisation of designated section
6. Always maintain a positive and proactive attitude
7. Comply with all health and safety regulations, the Staff Code of Conduct and company policies
8. Perform other duties as assigned by the head chef and management

General Club Accountabilities

- To comply with all Club policies, including health and safety, data regulations and other legal, ethical, and social requirements.
- To build and maintain good working relationships while maintaining a professional image.
- To keep confidential any information gained regarding the Club and its personnel.
- To maintain a flexible approach to work at all times.

Person Specification - Essential Personal Characteristics

- Be prepared to work independently at times and as part of a team at other times to deliver a high-quality service.
- Prepare and cook meat, fish, veg and all carbs.
- Knowledge and ability to manage a section daily, potentially in charge of a 2nd chef working on your section.
- Organise orders and manage a team for pre and post-match food
- Travel away with the team, checking on hotel's food offering and cooking a live station
- Keep on top of your own section's orders, with high level of attention to detail.
- Help to maintain good food hygiene practices and good health and safety routine within the kitchen environment.
- Help plan and develop new menu ideas with the help of the Head chef.

To Apply

Submit your CV and Cover Letter to the link below by 26 June 2022

<https://hr.breathehr.com/v/training-ground-chef-de-partie-23860>



Please ensure you attach your CV and Cover letter to the application - any applications without attached documents will not be considered.

We aim to be an inclusive and diverse Club; therefore, it would be great if you could spend a couple of minutes to complete our Diversity Monitoring Questionnaire using the link below:

<https://forms.office.com/r/yvTE3Ua2vG>