

Job Title: Chef de Partie

Location: Nightingale Hospital, 11-19 Lisson Grove, Marylebone, London NW1 6SH

Department: Catering

Salary: Depending on experience – plus £2,500 London Allowance as of 1 January 2022

Working hours: 37.5 hours per week, rostered to meet the needs of the Hospital

Closing date: 17 December 2021

Please note that interviews may take place prior to the advert closing as and when suitable applications are received. If a suitable candidate is appointed the role may close early, therefore please do not hesitate to submit your application.

About us

Nightingale Hospital is the only private mental health hospital in Central London, with over 30 years' experience in delivering specialised, evidence-based treatments in outpatient, day patient and inpatient settings. Our dedicated team of specialists are committed to the diagnosis and treatment of all types of mental health conditions, including eating disorders and addictions. Conveniently located, we are a two-minute walk from Marylebone main line and Underground stations, and within a ten-minute walk of Baker Street and Edgware Road Underground stations.

We are owned by international medical group, Orpea delivering the full spectrum of psychiatric care, high quality care home and rehabilitation services across the globe.

About the role: Chef de Partie

Reporting directly to the Head Chef and Sous Chef, the post holder is responsible for delivering high quality food to our all-day dining restaurant, conference meetings, patient wards and any other catering areas as identified by the line manager.

Who we're looking for?

- 1.1 Ensure the smooth day to day running of the catering department both within the Kitchen and the wider hospital
- 1.2 Assisting in leading kitchen and catering team
- 1.3 Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, porters, agency staff and dish plating
- 1.4 Oversees and organizes kitchen stock and ingredients
- 1.5 Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- 1.6 Keeps cooking stations stocked, especially before and during prime operation hours
- 1.7 Manages food and product ordering by keeping detailed records and minimises waste, plus works with existing systems to improve waste reduction
- 1.8 Assist the Head Chef/Sous Chef in the kitchen operation and ensure the company's reputation for food quality is maintained at all times.
- 1.9 Assist in the preparation and cooking of menu items as directed by the Manager

- 1.10 Contribute to the development and planning of menus, including future food trends and be passionate about developing new styles of service and concepts in the location.
- 1.11 Support Manager with stock taking when required.
- 1.12 Carry out the smooth and efficient running of your section as appropriate.
- 1.13 Works with Kitchen leadership to maintain kitchen organization, staff ability, and training opportunities
- 1.14 Verifies that food storage units all meet standards and are consistently well-managed
- 1.15 Assists owners with menu creation
- 1.16 Coordinates with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing
- 1.17 Perform and control food preparation and any other related activities, ensuring robust quality controls are in place.
- 1.18 Take responsibility for all food related stock items and to order all food items in accordance with business levels and to ensure that only agreed suppliers are utilised.
- 1.19 Motivate the kitchen team by being confident through your personality, being dynamic and positive at all times, and leading from the front.
- 1.20 Take responsibility for implementing and continually reviewing the effectiveness of all Food Hygiene Practises and procedures to ensure that you fully comply with all food Hygiene legislation and the Company's Food Hygiene Policy.
- 1.21 Responsible for inspecting the physical aspects of all kitchen areas, cold rooms and equipment and report any defects immediately to the Maintenance.
- 1.22 Ensure compliance within the Kitchen with Legal, Government and Company Policies relating to, Fire, Health and Safety procedures and ensure team are fully conversant with their responsibilities also.
- 1.23 Ensure that Risk Assessments and COSHH Assessments are carried out, reviewed yearly, training staff in all aspects.
- 1.24 Take responsibility for ensuring all administrative work is completed in a timely manner i.e. completion of employee timesheets, rotas.

1. Communication

- 2.1 Maintain a high level of verbal and written communication within the scope of the position.
- 2.2 Polite and approachable manner when dealing with patients, their families, colleagues and external agencies.
- 2.3 External liaison with other professionals in relation to the position.

2. Quality

- 3.1 Knowledge and understanding of Nightingale Hospital values.
- 3.2 Documentation must be presented in accordance with the guidelines of Nightingale Hospital branding.
- 3.3 All tasks and requests relating to the service are completed in a timely and professional manner.
- 3.4 To participate in any quality audits undertaken by the Hospital.
- 3.5 To communicate appropriately with all patients, young persons and vulnerable adults, and ensure a safe environment is maintained at all times.

3. Training and Development

- 4.1 Responsibility for ensuring attendance at mandatory training provided by Nightingale Hospital
- 4.2 Regular performance reviews with Line Manager and annual appraisals.
- 4.3 Identification of any skill deficits which will require some training and support.

4. Other

- 5.1 To recognise the importance of customer care and present a positive, courteous and helpful attitude when dealing with users of the Hospital's services.
- 5.2 To carry out any other functions within capabilities as requested by senior staff.
- 5.3 To present a professional and efficient image at all times.
- 5.4 To be responsible for reading, understanding and complying with all relevant policies and procedures.
- 5.5 To undertake additional duties, as and when required, as directed by your line manager.

Company benefits

To reward the hard work of our fantastic colleagues, we offer an excellent benefits package as per the below.

- 25 days' holiday increasing up to 30 days for long service plus bank holidays
- Generous Company pension scheme with The People's Pension
- Generous Company sick pay
- Annual staff bonus (discretionary)
- Paid for Disclosure and Barring Service Certificate (DBS)
- Death in service cover (four times salary)
- Travel loan scheme
- Subsidised staff meals
- Employee Assistance Programme
- Unlimited hot drinks (because the small things matter too)

COVID-19 update

At Nightingale Hospital we are committed to ensuring the safety of our staff and have taken various measures to allow everyone to continue to operate both effectively and efficiently, whilst still remaining safe. All procedures have been evaluated and retrospectively restrictions have been implemented in line with the Hospitals Infection Control Protocol and general government guidelines regarding virus transfer and social distancing during the pandemic. All work areas have been formally risk assessed and have been shared with respective departments. This has led to the implementation where necessary of Perspex screens between desks and the use of masks/visors in majority of places around the hospital.

Further details

To find out more or have an informal chat please contact the Human Resources Team, on 02075357701 or via email hrenquiries@nightingalehospital.co.uk. Alternatively, to apply please send your CV to hrenquiries@nightingalehospital.co.uk.

Nightingale Hospital is an Equal Opportunities Employer and ensures equality of opportunity in recruitment, promotion, pay, benefits and training by adopting and following practices that are free from unfair or unlawful discrimination.

All appointments are subject to receipt of a satisfactory Disclosure and Barring Service (DBS) Certificate.