

ROLE BRIEF

Department:	Catering
Job Title:	Chef De Partie
Responsible To:	Corporate Catering Manager, Head Chef, Sous Chef
Location:	The McIndoe Centre/The Horder Centre
Key Duties:	<p>To support the Corporate Catering Manager and Head Chef by ensuring excellent standards in the Catering service provided to patients, staff & visitors</p> <p>To work closely with the Hotel Services Supervisor and all other departments particularly the Ward to ensure an effective, seamless service is provide for all</p> <p>To ensure <i>The General Food Hygiene (Amendment) (EU EXIT) Regulations (Brine, 2019)</i> and <i>The General Food Regulations 2004</i> are controlled and maintained.</p> <p>To work closely with the back of house and front of house teams to ensure all allergenic information is communicated and understood on a daily basis as per procedure outlined in the Catering Manual.</p>
Key Accountabilities:	<ul style="list-style-type: none"> • Ensure all food is prepared, presented and served to the specification set out by the Head Chef/Sous Chef. • Work alongside Head Chef to ensure that Patient and customer services are consistent and to the highest standard. • Aid in the menu planning process by giving the Head input to patient and staff menus providing ideas and recipes for consideration. • Ensure all food is received, stored, prepared, cooked and served in accordance with food hygiene regulations: <ul style="list-style-type: none"> a. Ensure all food is labelled and dated and all stock is rotated correctly. b. Ensure a clean uniform is worn at all times. c. Ensure all relevant departmental forms such as, cleaning schedules, HACCP and production records are completed correctly. d. Ensure cleaning schedules are completed daily. e. Report any defects the Head Chef or Sous Chef. • Work in accordance to catering Policies • Work and communicate effectively with the Hotel Services Assistants

	<p>to ensure the smooth service and timely delivery of patient meals.</p> <ul style="list-style-type: none"> • Multitask – Ensure that a calm, organised and controlled approach to work is used in order to be as efficient & productive as possible • Respond to feedback in a proactive way to ensure that patient and customer needs are being met at all times. • At all times act in a courteous and polite manner to all patients, staff and visitors • Ensure knowledge of the following Hospital Policies, Health and Safety, COSSH, Infection Control, Manual Handling and Risk Assessment. • Attend Mandatory training as required.
Key Knowledge, Skills and Experience:	<p>Must Haves</p> <ul style="list-style-type: none"> • City & Guilds 706/1 & 706/2 or equivalent experience • Level 2 food hygiene or higher • The post holder must have the ability to work as part of a team and must be a good communicator. • The post holder must have the ability to work on their own initiative • Enhanced DBS check. <p>Nice to Haves</p> <ul style="list-style-type: none"> • Experience of training colleagues of less experience. • Keen interest in current food trends within the Healthcare sector • Experience using MS Excel, Word & Outlook.
Health and Safety:	<p>The Health Act 2008 Code of Practice for Prevention and Control of Healthcare Associated Infections:</p> <p>You'll carry out your duties in a way that maintains and promotes the principles and practice of infection prevention and control. You'll comply with national standards, policies, guidelines and procedures. If you need a few tips, speak with our Infection Control Specialist.</p> <p>For clinical colleagues with direct patient contact, this will include (but is not limited to):</p> <ul style="list-style-type: none"> • compliance with clinical procedures and protocols, including uniform and dress code • the use of personal protective equipment • safe procedures for using aseptic techniques • safe disposal of sharps.

	Please take due care at work, reporting any accidents, incidents or near misses to your line manager and record them on the Datix system.
Equal Opportunities	Horder HealthCare's Equal Opportunities Policy tells you all about our commitment to ensuring that no patient, colleague or prospective colleague is discriminated against, whether directly or indirectly on the grounds of: gender, sexual orientation, age, marital status, responsibility for dependants, disability, religion, creed, colour, race, nationality, ethnic or national origin, trade union activity, social background, health status, or is disadvantaged by conditions or requirements which cannot be shown as justifiable.
Confidentiality	You'll make sure that no confidential information is disclosed about Horder Healthcare or its associated companies (including information about patients and colleagues) to any unauthorised person.
Safeguarding	You'll be aware of the key issues in safeguarding children and vulnerable adults from significant and serious harm. Reporting safeguarding concerns to appropriate professionals and recording incidents accurately.
People Managers	You have a responsibility to manage your team, ensuring safe staffing levels at all times. You should ensure all new team members are effectively inducted onto your department; making sure that mandatory training is complete and kept up to date. You should effectively manage your team members monitoring performance and absence, using the HR policies and procedures.
Review	Whilst this role brief outlines the main duties of your role identified at the date of issue, you may be required to carry out additional tasks as requested by senior colleagues. Your role may be subject to amendments in the light of the changing needs of the business, and will be reviewed periodically, which we'll discuss with you first.
Role Brief Agreement	I have read this role brief and understand the contents of my day-to-day duties. I also understand that this role brief may change over time with the business needs of Horder Healthcare. I understand that the role brief will therefore be subject to periodic review. Colleague name: Colleague signature: Date: