

# The Honourable Society of Lincoln's Inn



## Chef de Partie (MCR)

**Salary: £27,000**

### Purpose of the Post

Assist the Head Chef and Senior Chef in the efficient and effective running of the kitchen and the team. To take an active role in the planning, preparation and presentation of food and dishes to the highest possible standards as expected by Lincoln's Inn Members Benchers and clients.

### Knowledge/Skills required

- Relevant catering qualifications i.e. City & Guilds diplomas in professional cookery, BTEC HND in professional cookery, a foundation degree in culinary arts, Health and safety and food hygiene certificates.
- Proven track record of cooking in a similar position/s.
- A comprehensive understanding of current Food Hygiene and Health and Safety practices.
- Highly motivated, able to use own initiative, have a can-do attitude and demonstrate honesty and integrity in everything you do.
- Awareness of current food trends and catering practices.
- Demonstrate excellent knowledge and ability with food presentation and a passion for flavour and quality of food in all areas.
- An ability to supervise and develop a team.
- Proven track record of menu planning and costings.
- Experience of being responsible for own section, ensuring highest standard of cooking, serving and presentation.
- Ability to work under pressure and work to deadlines.
- Able to work flexibly as required ensuring duties are carried out to the highest standard.
- Good communication and interpersonal skills both written and verbal.
- Organising and planning of varying types of events.
- Excellent customer service skills.

**Closing date: Tuesday 4 June 2019 at 9.00am.**

If you are interested in the role, please contact HR for a full Job Description and send your CV to [HR@lincolnsinn.org.uk](mailto:HR@lincolnsinn.org.uk)