

Chef de Partie

Kitchen

Full time, permanent

The Royal Society of Medicine (RSM) is a UK charity and membership organisation dedicated to advancing health.

Through learning and collaboration, we empower a global community of healthcare professionals to enhance their practice and improve patient outcomes, while promoting a broader understanding of health through public engagement.

Founded in 1805, the RSM has a long history of bringing individuals with diverse experiences together to share knowledge and pioneer new approaches to medicine and healthcare. Today, our membership connects the full spectrum of healthcare disciplines and career stages, with our educational events programmes and learning resources supporting healthcare professionals worldwide.

Our members, partners and collaborators work collectively, drawing on one another's expertise to raise standards and develop innovative solutions.

Together, we are transforming healthcare, and lives, for the better.

Job Purpose

- To assist with the preparation and service of food to the Company's standard and the Clients satisfaction and to maintain cleanliness and hygiene in the unit.
- To assist in daily ordering of food to achieve a food budget in the events and members kitchen cost centres.
- To assist your line manager in the daily running of the Members or Events kitchens.

Tasks & responsibilities

Preparation of food and running of a food section i.e., Sauce, Pastry, Larder, Events - Banqueting

- Organizing your work by checking your section ensuring the MEP is what needs to be done for the daily business and you are ready for service that shift being able to work under pressure to time constraints, organize the work of your commis or demi chef under your control do MEP check list for the chef taking over your section.
- Food preparation of the section area you are running to ensure you are working to the correct portion size and SOP, so the cost of the dish is reached i.e., when cutting up meat and other food items.
- Follow a recipe if needed set out by the Exec chef in cooking and preparation of a dish and any chef under your control.

- Ensure you are working to the correct allergen information and the chefs under your control for each dish, so it is the same as per the allergen matrix.

To assist in the running of events functions and restaurant service

- To communicate with front of house managers, waiters, and sales team to ensure the smooth running of the service, during a pressurized service
- To assist your line manager by checking function sheets daily for any changes to the event so to ensure you have ordered, and the event is catered for and your MEP is done for the event.
- To ensure that all food is cooked and prepared to the required standard and is ready for service when working in a pressurized environment and to tight time constraints ie you have to be ready for the beginning of each service sometime with shortness of staff.
- To ensure that the food is cooked and served to the required standard during a service situation to achieve client satisfaction.
- To assist your line manager to ensure the food delivers from external suppliers and requestions from the internal kitchen store have been ordered stored correctly and delivered for different days and functions according to the events and daily business and stored correctly.

Food cost Management

- To ensure you check your section to make sure what you are ordering is what we need for the daily work and you are not over ordering, so we are not carrying too much stock.
- Ensure the correct portion size is being plated and prepared for service and during your MEP by yourself and the chef under your control to ensure each dish comes within budget
- Ensure food is not being wasted due to bad preparation of products

Food, H&S Safety Management of kitchen

- To ensure you and the chef under your control are working to the food safety policy i.e. when you cook and doing food preparation, so you are cooking to the food safety Act 1984 ,1990 legislation and hygiene standards
- To check and sign and date the weekly and daily cleaning sheets, open and close check lists as per the food safely policy
- To use the Monika hand reader and prob to record food core temperatures of final cooking, hot holding, and blast chiller so they are stored on the computerized fridge and food safely system as part of our due diligence.
- Make sure the kitchen as a whole and the unit you are working is always kept clean and tidy

We are a Team, and we depend on each other, our character is part of our service

The post holder must always when conducting responsibilities and interacting with others:

- Uphold the RSM values. Specifically treating others with RESPECT, INVESTING in people to help them develop and grow, striving to continuously IMPROVE what we do by setting ourselves and others stretching objectives and measuring outcomes, LISTENING to colleagues, customers and COLLABORATING to achieve more new ideas, DELIVERING our intentions.
- Adhere to the Society's Health and Safety regulations and ensure the safety of oneself and others engaged in the RSM premises and work by reporting hazards to a senior manager for address or taking actions (where possible) to remove safety hazards.
- Adhere to the Society's GDPR regulations and only use data as required to undertake their role and handle it in an appropriate and confidential manner.
- Fully subscribe to the spirit of and adhere to the Society's people policies the RSM's Code of Conduct.