



Role	Chef de Partie
Reporting to	Sous chef
Contract	Full time
Salary	£20,000.00 - £22,000.00 per annum

The role purpose:

We are looking for an enthusiastic Chef de Partie to join our passionate food and beverage team. This diverse role will work in a small team and produce fresh, delicious food. You will be using fresh, locally sourced ingredients including produce from our Walled Garden. This role will include being customer facing at times and will require a calm and pleasant persona.

This is a fantastic opportunity to be a part of a passionate and driven team. As a key member of the team, you will contribute to the delivery of exceptional hospitality; making you a part of an organisation dedicated to the regeneration, conservation and celebration of Bishop Auckland. This will be achieved by maintaining a safe, happy creative workplace founded in professionalism and strong team ethic.

Key Responsibilities:

The post-holder is responsible for the following key deliverables and accountabilities:

- Be able to take care of a section in an operational kitchen and ensure that standards are met
- Carry out all cleaning duties allocated in accordance with the cleaning schedule
- Work with a sense of urgency and with attention to detail
- Full awareness for all menu items, recipes, allergens, and presentation standards
- Work within specified processes around our stock management and EPOS solution, ensuring that all information is up to date and that all processes are completed on a day to day basis

Health & Safety

Be committed to good health and safety and access practice, ensuring familiarity and compliance with TAP policies, procedures and guidelines and the health and safety of visitors, staff, volunteers and contractors at all times.

Person Specification:

Essential Criteria

- At least one years experience in a similar position
- Level 1 qualification or equivalent
- Basic knife skills essential
- Good communication and customer service skills
- Work tidy
- Understanding of stock management
- Professional, hard working with an enthusiastic approach to learning. Be driven and not afraid of hard work
- Exhibit pride in performance and possess high standards
- Ability to multitask and work under pressure
- Good personal hygiene

Desirable Criteria

- Food safety level 2
- Patisserie experience

The Auckland Project

The Auckland Project is working to create positive change for those living, working and visiting Bishop Auckland. To do so we are creating a visitor destination in Bishop Auckland, incorporating Auckland Castle (once home to the Prince Bishops of Durham), a Spanish Gallery, Faith Museum, Walled Garden, Deer Park, Mining Art Gallery, Auckland Tower visitor centre and Weardale Railway.

Our visitor destination and community development programme broadly fits into four areas:

1. To help **individuals** by creating a sense of aspiration as well as providing opportunities for skills development
2. To help the **community** to become resilient and economically sound by creating opportunities for partnerships, building a year-round tourist market and supporting small creative industries to thrive
3. To protect, sustain and enhance our **natural environment**
4. To restore and enhance the beauty and historic significance of the **built environment**.

By working with us, you are helping to ensure the town's future is as magnificent and vibrant as its past.

How to Apply

Apply for this role by downloading and completing an application form from <https://aucklandproject.org/about/join-the-team/> and emailing this to recruitment@aucklandproject.org

Closing date: Midnight on Sunday 23th January 2022