



KILLRUDDERY

Job Description 2020

Demi Chef De Partie

Killruddery, the world-renowned gardens and house. Set in 850 acres of beautiful landscape cared for and lived in by the same family for 400 years. Living history on Dublin's door step.

KEEL MISSION:

That every visitor leaves Killruddery, with a sense of belonging, having fostered a love and appreciation for the space, through activity that is sustainable for its structure and environment. A dedicated professional team offers high quality service and experiences to local, national and international communities

Role Summary:

Ensure highest levels of customer service & adhere to menu plans. Ensure compliance with all internal procedures, codes and standards, particularly in relation to HACCP. Ensure food is served on time, is presented well and is of the highest quality. Have specific knowledge of the key historical points of Killruddery estate, the orientation of the estate, current & upcoming events & the company ethos.

- To assist and maintain good order and organisation in all aspects of food preparation on site.
- Manage stock rotation and stock orders in the Kitchen and manage stock records in conjunction with the Head Chef
- Work alongside the commis-chef, and kitchen steward to deliver daily menu for Tea Room, Market Stall & Grain Store Events and Weddings.
- Maintain HACCP system, and ensure cleanliness guidelines are followed in the Kitchen and in the food service areas; Tea Room, Killruddery Market Stall, Grain Store.
- Co-coordinating with Managers on duty and staff in the Tea Room staff, Market Stall, Kitchen Garden to ensure smooth and timely delivery of food to its sales position.
- To consistently deliver all branded items within the Killruddery range to the highest quality level, consistently reviewing the production procedure and assessing the finished product in line with agreed company standards
- Responsible for portioning, packing, rotation, allocation, labelling, chilling, storage, and regeneration of food in your section.
- To ensure equipment is used appropriately and safely and cared for to ensure longevity
- To ensure that health and safety standards are followed in accordance with statutory provisions.
- Fulfil other responsibilities as requested from time to time including the hands on preparation of food items both for development and provision.
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Working Hours

- Weekend and evening work is required.

QUALIFICATIONS/EXPERIENCE

| Essential | Desirable |
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| Relevant professional culinary arts qualification | An interest in using seasonal, organic and locally sourced food, particularly from the walled garden on site |
| Excellent oral and written English | |
| H.A.C.C.P certificate | |
| 4 years minimum experience working in a busy kitchen environment | |

COMPETENCIES (Behaviour & Attributes):

Organised, hygiene focused, resilient, dedicated, works well in a team.

I hereby confirm, that I accept the desired tasks and I have retained one copy of this Job description:

Employee:

Resourcing Manager:

Date:

Date:

Signature:

Signature: