

**DELAWARE NORTH UK  
POSITION PROFILE**

<b>Position Title: Supervisor I, Culinary</b>			<b>Job Code: S319</b>	
<b>UK Known As: Chef De Partie</b>				
<b>Status: Salary</b>		<b>Grade: S4</b>	<b>Direct Reports: No</b>	

**PURPOSE**

- To support the culinary team with the preparation of raw components to agreed recipe, prepare customer orders to specification within agreed service times, while at all times supporting the operational delivery of the culinary function.

**ESSENTIAL RESPONSIBILITIES AND DUTIES**

**Operations**

- Supports the culinary team to produce high quality products consistently for all events and non-event days.
- Ensure all base components are made to agreed recipes, that all menus are produced to specification standards in line with menu cards.
- Work with the front of house teams to drive efficient speed of service, ensuring that all menus are produced in a timely manner and served to the agreed standard of presentation.
- Ensure that all working areas are clean and tidy, as well as ensuring daily cleaning tasks are completed and signed off.
- Support and participate in the training of Commi Chefs within the venue.
- Ensure that you attend work in a clean, presentable uniform adhering to all hygiene legislation with regards to cosmetics, jewellery or personal appearance.
- Ensure that you report all breakages, accidents, losses or potential security risks to the appropriate Manager for recording or investigation.
- Work with the culinary team to reduce food wastage.
- To ensure all areas are in a high state of readiness for the next event by completing clear back and event preparation activities.
- To operate manual handling equipment as per training provided and the defined safe systems of work.
- To ensure that all team members have received adequate training and are aware of safe systems of work.
- Interface and communication with all internal customers
- To work in a way that demonstrates Health & Safety excellence ensuring compliance of all team members with relevant policies and procedures.

- To ensure all legal requirements are met and records are up to date for audit purposes.
- To ensure that the operation is operated in accordance with current knowledge and practice, management, and measurement of all areas of responsibility including company regulations relating to the following areas:
  - Health and Safety
  - Food Hygiene
  - Fire Regulations
  - Licensing Laws
  - Sales of goods / Trading Standards
- To ensure that the operation is delivered in a safe manner at all times.
- As part of the Delaware North Team, be an ambassador for Delaware North (UK).
- Ensure that the principles of the Delaware North Guest Path program are followed at all times.
- To deliver on any other reasonable request of Senior Management from Delaware North

#### PERFORMANCE MEASURES

- Successful event and non-event day food delivery, in accordance with menu specifications and clients demands.

#### JOB CONTRIBUTION & PROFESSIONAL COMPETENCIES

##### ***Functional Knowledge***

- Requires breadth and/or depth of skills in a range of processes, procedures and systems.

##### ***Business Expertise***

- Requires in-depth knowledge of department processes and procedures.

##### ***Leadership***

- Serves as lead for the team; allocates work and provides guidance to team members.

##### ***Problem Solving***

- Gathers information to solve problems that are escalated from team members.

##### ***Impact***

- Impacts own team and closely related teams; defines and recommend process improvements.

##### ***Interpersonal Skills***

- Evaluates and communicates job specific information.

#### DESIRED EXPERIENCE & REQUIRED FUNCTIONAL EXPERTISE

**Education Requirement:** GCSE's

**AND/OR**

**Total years' experience:** 3 - 4

**AND/OR**

**Essential Experience:**

- Excellent communication skills.
- Flexible approach to working hours.
- Previous large scale venue experience.
- NVQ Level 2
- Self-motivated and self-sufficient who enjoys working in a high achieving environment.

## WORKING CONDITIONS

Your normal place of work is location based.

You will have a home location, but you may be asked to work across the business in line with business needs.

All aspects of Government advice regarding safe working environments will be adhered to, including:

- COVID-19 risk assessment completed.
- Cleaning, handwashing and hygiene procedures adopted.
- Comprehensive working from home policies.
- social distancing measures adopted.
- Transmission risk measures adopted.