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Chef de Partie vacancy at Ditchley Park

A Chef de Partie is sought to become part of the Catering Team at Ditchley Park.

Ditchley Park is one of the United Kingdom's finest houses, having a rich history as an idyllic retreat for royalty and power since the reign of Queen Elizabeth I. Churchill famously used Ditchley as a secret base during the early years of World War II, meeting presidential envoy Harry Hopkins here in his efforts to win American support.

The house at Ditchley Park is surrounded by over 300 acres of woodland, farmland and Pleasure Grounds, that are managed to the highest standards of environmental and wildlife stewardship and conservation, where an abundance of edible plants grow wild.

Ditchley Park is owned and managed by The Ditchley Foundation who work with people from across the world to help sustain peace, freedom and the rule of law. When not being used by The Ditchley Foundation, Ditchley Park hosts private events for selected institutions and companies.

The house at Ditchley Park is run as a traditional English country house serving high quality traditional meals cooked and prepared by an in-house team. Whilst conference guests are in residence all meals are provided by Ditchley Park, from breakfast, lunch and dinner to morning snacks and afternoon tea.

The Ditchley kitchen team is a small team who provide staff lunches 5 days a week as well as event catering around 2 days a week.

Normal days of work will be Monday to Friday, with the potential of some Saturdays.

Starting salary- £28,000 per year plus pension

Applications close 5pm on 2nd January 2024

Email CV and covering letter to laura.williams@ditchley.com . Covering letter should include:

- Why are you interested in Ditchley?
- What skills and/or experience you can bring to the team
- How Ditchley can help you develop

Ditchley Park, Enstone, Chipping Norton, Oxfordshire OX7 4ER

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DITCHLEY

JOB TITLE: Chef de Partie
HOURS: Full time- 40 hours

JOB DESCRIPTION:

The Chef de Partie is under the direction and line management of the Head Chef and works closely with the House management team to ensure that Ditchley Foundation guests and visitors have a first-class dining experience whilst eating at Ditchley.

KEY RESPONSABILITIES

- Support Head Chef in delivering high standard of food and kitchen operation.
- Sound knowledge various cooking methods, ingredients, equipment and processes
- Lead the kitchen team in the absence of the Head Chef.
- Maintain kitchen maintenance records.
- Work with Head Chef to plan Conference and staff menus.
- Support Head Chef to maintain Health, Hygiene and Safety records.
- Good understanding of HACCP & COSHH

Hours and Days of Work

This role will be onsite role with home working only permitted in exceptional circumstances.

Early morning or later night working as well as Weekend working will be required for conferences and events. Events are usually planned with at least 1 months' notice and are rarely more than two evenings per week.

PERSONAL SPECIFICATIONS

- Ideally, you will have experience of working in a similar kitchen environment.
- Able to multitask and work under pressure.
- Calm, friendly approach to team management
- Takes ownership for tasks and responsibilities.
- Excellent timekeeper
- Willing to go the 'extra mile'.
- Team player