



## The Lansdowne Club

The Lansdowne Club is a private members' Club in Mayfair, London, opening its doors to both men and women in 1935 and thriving today with over 8500 Members worldwide. Striving to be the best social, sports and residential Club in London, the amenities include: 73 bedrooms, fine dining restaurant, brasserie, café, ballroom, 6 function rooms and top of the range sports facilities including a swimming pool, steam room, squash courts, fencing, gym, studio and treatments.

Our **Kitchen Team** at the Lansdowne Club are now seeking to recruit a new:

### **Chef De Partie**

Duties:

- Prepare daily food orders for suppliers to ensure enough food in stock for business needs.
- To ensure that all the mise-en-place is prepared for your section and Banqueting
- To support the team and ensure that your section is ready for service and functions and to assist any section if required.
- To report any staff issues to the Executive Head Chef & Sous's Chef's and provide your co-operation with any investigations that are needed.
- To ensure that SOP files are followed, ensuring that the recipes are followed exactly to spec and that the correct standards are adhered to and maintained by all the staff.
- Assist with the assessments of junior members of the team and report back to the Senior shifts
- To complete an order list for the section that you are based in
- To listen, learn and take advice from Senior Chef's
- To ensure that the section is clean and tidy at all times, making sure the food is dated and labelled in line with HACCP guidelines and Company policy. All out of date food should be disposed of and logged.
- To brief and handover the section to the Chef coming on duty, including business levels and activity in the Club when required.
- When in the public areas of the Club ensure that you are polite and courteous to members, guests and staff.
- Ensure the security and confidentiality of information relating to the Club business and performance in accordance with agreed procedures.
- To bring to the attention of the Senior Chef's any staff training needs.



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### **The ideal Chef De Partie**

- Ability to cope under pressure, in a calm and efficient manner to set deadlines
- Good interpersonal skills with both kitchen, front of house staff and management
- Ability to work effectively as part of a team
- Experience of working in a catering operation
- Experience of delivering good quality food service
- Basic food hygiene certificate

### **In return for your hard work and dedication we are offering:**

- A competitive salary
- Training opportunities
- Creative and friendly environment
- Generous recognition / award programmes
- Free meals in the staff canteen
- Uniform and free laundry and dry cleaning of work attire
- Automatic enrolment in the company's pension scheme

Please check our website for more information:

[www.lansdowneclub.com](http://www.lansdowneclub.com)

Please note that you must be eligible to live and work in the UK in order to be considered for this position.

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**If you haven't heard from us within 14 days, please consider your application to have been unsuccessful.**