Support the effective and efficient operation of all kitchens within Dartington Hall, to provide high quality, cost effective, locally sourced food to our customers.

**SOME OF THE MAIN THINGS YOU’LL BE DOING:**

- Lead by example to promote a customer focused culture, providing a professional, friendly and courteous service to all customers.
- Communicate effectively with kitchen and front of house colleagues to ensure efficient customer service.
- Balance creativity and profitability to deliver great food within agreed margins across our restaurant, café, conferencing, weddings, and festivals.
- Assist with the effective management, motivation, training and development of all Dartington Hall staff employed in the kitchens.
- Promote a safe and healthy environment and be responsible for your own health and safety and that of your colleagues and customers.
- Ensure Dartington Hall facilities comply with all relevant legislation relating to health and safety, food hygiene regulations, food labelling and licensing legislation.
- This list can never be exhaustive but covers most of the work you’ll be doing. What it can’t replace is talent, initiative and a commitment to great customer service.

**ROLE DETAILS:**

DEPARTMENT: DACS

REPORTING TO: Sous Chef

**WHAT YOU WILL BRING:**

- Previous experience as a Chef de Partie in an environment based on a similar ethos.
- Ambition and inventiveness.
- Passion for fresh local produce and simple, imaginative menus.
- An equal balance of creativity and financial acumen.
- An attention to detail and commitment to great food and great service.
- A desire to lead, inspire and manage a committed and hard working team in line with the ethics and values of The Dartington Hall Trust.
- A flexibility to do what’s needed and to work across all of our opening hours.