

POST: Chef de Partie

A = Application I = Interview P = Presentation

St Luke's Hospice is an Equal Opportunities employer and promotes equality of access to employment. St Luke's Hospice employees are required to follow the specific HR Policies supporting recruitment & selection.

ATTRIBUTES	ESSENTIAL	DESIRABLE	HOW IDENTIFIED
EXPERIENCE			
Experience of working in a high quality catering venue		√	A,I
Experience of preparing fresh, seasonal food	√		A,I
Experience of working in a healthcare environment		√	A,I
Experience of working within a team	√		A,I
KNOWLEDGE			A,I
Excellent knowledge of current food safety legislation	√		
Significant professional knowledge through experience in a quality catering establishment or hotel services	√		A,I
Excellent knowledge of fresh seasonal foods	√		A,I
			A,I
QUALIFICATIONS/TRAINING			
City and Guilds 706/1 & 706/2 or NVQ level 2 (or equivalent)	√		A
Food Hygiene Qualification/Certificate	√		A
NVQ in Customer Service or equivalent or willing to undertake		√	A
First Aid qualification or willingness to undertake		√	A,I

SKILLS/ABILITIES			
Excellent knife and equipment skills	√		I
Good organisational skills	√		I
Good skills in planning and problem solving	√		I
Excellent communication skills (written and verbal)		\checkmark	A,I
Excellent interpersonal skills	\checkmark		I
Excellent customer care skills			I
		\checkmark	
PERSONAL ATTRIBUTES			
To have a love & passion for all types of food	√		A,I
Good standards of personal presentation in keeping with a frontline customer contact role		√	I
Ability to work as a team member	√		A,I
Ability to work unsupervised under own initiative	√		A,I
Ability to work flexibly & responsibly	√		I
Ability to work to timescales & under pressure	√		I
Ability to liaise with & maintain good relationships with internal & external customers	√		I
Ability to work in a diverse environment	√		A,I
Ability to identify & resolve problems		٧	I
Ability to maintain confidentiality	√		I
Willing to undergo further training	√		A,I