



## **Wivenhoe House Hotel - Job Pack**

### **Pastry Chef De Partie**

Wivenhoe House on the University of Essex campus is a beautiful, award winning 4\*country house hotel. The hotel comprising 40 luxury bedrooms also accommodates weddings and events as well as conference facilities and The Park brasserie, a modern restaurant seating 80 people. It is also home to the Edge Hotel School who we partner with to help nurture and train future hospitality and events management students as they undertake their degree studies.

The successful candidate will be part of a brigade of chefs delivering all of the requirements across the brasserie, lounge and events spaces. This is a great opportunity to join a team and hotel under new management with ambitions to drive the business forward.

This is a great opportunity for someone to take ownership of a section, have the freedom to be creative and expand on the current offering as well as develop new ideas across all menus including afternoon tea and events as well the brasserie. An ideal candidate would have good knowledge around allergens and dietary requirements so that alternative options can be offered and understand menu design.

If you are proactive, ambitious, have an eye for detail and a real passion for creating fresh, locally sourced dishes then we'd like you to join our team. The role is based on a 48-hour week worked on a rota basis five days in seven including evenings and weekends.

### **Job Description**

Job Title:	Pastry Chef De Partie
Contract:	Permanent
Hours:	A notional 48 hours per week to be worked flexibly over 5 days from 7
Salary:	£32,652
Department:	Wivenhoe House Hotel Kitchen
Responsible To:	Head Chef
Purpose of Job:	Deliver a quality dessert offering including afternoon tea across all areas of the hotel.

### **Duties of the post:**

The duties of this post, some of which will require physical effort such as standing for long periods of time and working in hot conditions will include the following:-

1. Preparation and production of high-quality dessert offerings at all times
2. Working within agreed budgets and regulations, and meeting budget targets



3. Supervising and mentoring Edge Hotel School students and less experienced brigade members
4. Work closely with the Food and Beverage team to enhance product knowledge and increase the customer experience
5. Some planning and pricing of menus
6. Ensuring the highest level of food hygiene in the kitchen at all times
7. Ensure health and safety legislation is complied with in the Kitchen areas
9. Development of new dishes
10. Assisting with mis en place for functions as required
11. Any other such duties that may be required from time to time by the Head Chef or the approved nominee

Wivenhoe House is home to the Edge Hotel School; students studying a degree in hospitality management work alongside staff of Wivenhoe House as part of the vocational experience of their degree.

*These duties are a guide to the work that the post holder will initially be required to undertake. They may be changed from time to time to meet changing circumstances.*

Person Specification:

<b>Qualifications/Training:</b>	<b>Essential</b>	<b>Desirable</b>
NVQ Level 3 or equivalent (Professional Cookery)		X
Food Handlers Certificate		X
<b>Experience/Knowledge:</b>		
Previous experience of working in a quality hotel or quality restaurants	X	
Working knowledge of budgets and waste management		X
COSHH knowledge	X	
Experience of organising, prioritising and managing a section	X	
Experience of coaching/mentoring in a kitchen environment		X
<b>Skills/Abilities:</b>		
Deliver a dessert offering to a standard expected in a four-star hotel	X	
Ability to supervise a small team	X	
Attention to detail	X	
Creative and flexible approach to work	X	
Excellent communication skills	X	
Calm and well organised approach to work	X	
Passion for excellence in customer service	X	
<b>Other:</b>		
Ability to meet the requirements of UK 'right to work' legislation	X	
Be able to undertake the physical aspects of this post	X	
Meet the food handlers pre-employment health clearance requirements	X	

