

# TRINITY

## SENIOR CHEF DE PARTIE – Position available from 1<sup>st</sup> May

52 hours over 8 shifts, £37K + tronc surplus

### Role Overview

We are seeking a highly skilled and reliable Senior Chef de Partie to play a key role in the day-to-day running of the kitchen at Trinity Restaurant. This position is ideal for an experienced CDP ready to take on greater responsibility, lead by example, and act as a bridge between the junior team and senior chefs. You will be expected to demonstrate excellent technical ability, strong organisational skills, and total reliability across all sections of the kitchen.

### Key Responsibilities

#### Kitchen Operations & Service

- Be capable of running any section of the kitchen and moving fluidly between sections during service.
- Demonstrate full versatility across all sections and support wherever needed.
- Run upstairs / SLC sections when required.
- Maintain consistently high standards of food quality, presentation, and execution.
- Support other section chefs to ensure smooth and efficient service.

#### Team Support & Daily Management

- Manage and oversee the staff food rota.
- Support a disciplined, professional, and well-organised kitchen environment.
- Act as a role model for junior chefs through attitude, standards, and work ethic.

#### Stock, Deliveries & Ordering

- Take responsibility for protein ordering and assist with stock management.
- Ensure correct storage, rotation, and organisation of all produce.

#### Health, Safety & Cleanliness

- Complete and maintain daily temperature records.
- Maintain cleanliness and organisation of all storage areas, including walk-in fridges and dry stores.
- Ensure deep cleaning standards are upheld, including fridge seals, under fridges, and hard-to-reach areas.
- Maintain excellent standards of food safety, hygiene, and kitchen compliance at all times.

#### Food Knowledge and Development

- Demonstrate very thorough food knowledge and strong technical understanding.
- Assist senior chefs with dish development and R&D.
- Show care, precision, and consistency in all aspects of food preparation and service..

#### Skills & Experience Required

- Experience as a Senior or strong Chef de Partie in a high-quality restaurant environment.
- Confident working across all sections with strong all-round technical ability.
- Excellent organisational skills and attention to detail.
- Strong knowledge of food safety, hygiene, and best kitchen practices.
- Reliable, calm under pressure, and highly professional.
- Ambition to progress into Junior Sous / Sous Chef level.