

TRINITY

SENIOR CHEF DE PARTIE – Position available from 1st 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.