Job Description

Job title:	**Chef de Partie / Junior Sous Chef / Apprentice Chef**	**Hours: 40 hours per week**
Reporting to:	**Head Chef**	
Base:	**Broomfield Village Care Home**	

Job Purpose

At Broomfield Village Care Home, we believe exceptional hospitality plays a vital role in the wellbeing and happiness of our residents.
Our approach to dining is centred around delivering freshly prepared, nutritious and beautifully presented food, creating an enjoyable restaurant-style experience every day.
We are looking for an enthusiastic and passionate chef to join our growing hospitality team. We welcome applications from experienced Chef de Partie and Junior Sous Chefs, as well as individuals at the beginning of their culinary careers who are keen to develop their skills through an apprenticeship.

Working alongside our Head Chef and established kitchen team, you will help deliver high-quality meals that meet the individual dietary, nutritional and personal preferences of our residents.
This is an excellent opportunity for someone who takes pride in their cooking, enjoys working within a supportive team and understands the importance of food in creating a positive living experience.
The position offers opportunities to develop culinary skills, gain experience in specialist nutrition and contribute to an evolving hospitality operation.

Responsible for:	Person Specification
Food Preparation and Service • Prepare, cook and present fresh, high-quality meals to consistently high standards. • Support the delivery of breakfast, lunch, supper and special dining events. • Work with the Head Chef to maintain attractive, varied and seasonal menus. • Ensure food is presented to a high standard, reflecting our restaurant-style dining philosophy. • Maintain consistency in food quality, portion control and presentation. • Support the preparation of meals for special occasions, celebrations and themed events. Nutrition and Resident Wellbeing • Understand and accommodate residents' individual dietary requirements, preferences and food allergies.	Essential • A genuine passion for food, cooking and hospitality. • A positive attitude and strong work ethic. • Excellent attention to detail. • Good communication and teamwork skills. • A willingness to learn and develop professionally. • An understanding of the importance

• Support the preparation of texture-modified meals in accordance with prescribed requirements and relevant guidance. • Work closely with the hospitality and care teams to support residents' nutritional needs. • Assist in providing fortified meals, snacks and alternative menu options where required. • Contribute ideas to improve residents' dining experiences, recognising that food is an important part of their quality of life. Food Safety and Kitchen Standards • Maintain excellent levels of food hygiene and cleanliness at all times. • Follow HACCP procedures and all relevant food safety policies. • Maintain accurate food safety records, including temperature monitoring and cleaning schedules. • Ensure food is correctly stored, labelled, dated and rotated. • Follow allergen management procedures and prevent cross-contamination. • Support the Head Chef in maintaining high kitchen standards and preparing for environmental health inspections. • Ensure kitchen equipment is used safely and report maintenance or safety concerns promptly. Teamwork and Development • Work positively and professionally with the kitchen, hospitality and wider care home teams. • Assist the Head Chef and Sous Chefs in the smooth running of daily kitchen operations. • Demonstrate flexibility and a willingness to support colleagues when required. • Take ownership of allocated duties and maintain high standards of personal presentation. • Participate in relevant training, team meetings and ongoing professional development. • For more experienced candidates, support the development and mentoring of junior team members. Additional Responsibilities – Junior Sous Chef For candidates appointed at Junior Sous Chef level, responsibilities will also include: • Supporting the Head Chef and Sous Chefs in supervising kitchen operations.	of food safety and hygiene. • A caring, respectful and professional approach when working in a care home environment. • Reliability, flexibility and the ability to work within a busy kitchen. Desirable • Previous experience in a professional kitchen, hotel, restaurant or care setting. • Relevant culinary qualifications, such as NVQ or City & Guilds in Professional Cookery. • Level 2 or Level 3 Food Safety qualification. • Experience preparing food for specialist dietary requirements. • Knowledge of HACCP and allergen management. • Experience working with fresh ingredients and producing meals from scratch.

• Taking responsibility for kitchen service in the absence of senior chefs, where appropriately authorised. • Assisting with stock control, ordering and waste management. • Supporting menu planning and the introduction of new dishes. • Helping train and develop junior chefs and kitchen assistants. • Monitoring kitchen standards and addressing any concerns promptly. Apprentice Chef Development For candidates joining through an apprenticeship programme, we will provide practical support and structured learning opportunities. Responsibilities will be adapted to the apprentice's experience, training and competence and may include: • Learning fundamental food preparation and cooking techniques. • Developing knife skills, ingredient knowledge and kitchen organisation. • Assisting with food preparation under appropriate supervision. • Learning food hygiene, allergen awareness and kitchen safety. • Working towards a recognised professional catering qualification. • Developing confidence and gradually taking on additional kitchen responsibilities.	• Previous professional kitchen experience is not essential for candidates applying at apprentice level.
This job description is not prescriptive; it merely outlines the primary aims and tasks and responsibilities which may evolve and change over time. Any changes will be made in consultation with the job holder and in agreement with the Senior Management Team.	