



## Job Vacancy Information Pack

### Post: Chef de Partie

**Job Reference: EX469 (please quote on application form)**

This pack contains all the information you need to know when applying for a vacancy at Yorkshire Wildlife Park, included in the sections below:

1. Important Information
  - Useful information about the recruitment process, equal opportunities, company & departmental information.
2. How to apply
  - Accepted methods of application and how to submit.
3. Application form
  - Yorkshire Wildlife Park encourages green practices. Please reduce your ecological footprint by completing the form electronically and returning via email.
4. Job Description
  - A breakdown of the vacancy and what is expected from the successful applicant.
5. Job and Person Specification
  - A list of essential and desirable criteria for the post.

## Important Information

### The Organisation

Thank you for your interest in our advertised vacancy. Since its opening in 2009, Yorkshire Wildlife Park has evolved to become the UK's number 1 on-foot safari. We feature walkthrough exhibits that take the guest directly into the world of the animals. A dynamic centre for conservation and welfare, the park currently has around 400 animals across 70 different species. We aim to provide a quality, value for money experience that excites and inspires our guests.

### Equal Opportunities

Yorkshire Wildlife Park is committed to equal opportunities in all aspects of recruitment and employment.



Job descriptions and person specifications define the qualification, experience and other skills required for the post and will only include those factors which are necessary and justifiable on objective criteria for the satisfactory performance of the job.

As part of our commitment to equal opportunities we are monitoring job applications for equality purposes. To help us in our endeavours we ask you to complete an equal opportunities monitoring form at the end of the job application form. The equal opportunities monitoring form will be detached from your application form, stored separately and used solely to provide statistics for monitoring purposes.

### **Yorkshire Wildlife Park's Mission Statement**

To create a dynamic, interactive experience and regional centre of excellence for the conservation of biodiversity globally and locally that is sustainable both for the environment and the business. To promote a wider understanding of the natural world and inspire generations to support and protect the world around them.

### **Hospitality at Yorkshire Wildlife Park & The Yorkshire Hive**

Hosting a wide array of eateries, ranging from takeaway outlets and ice cream kiosks to themed and fine dining, there is a role that suits everyone within our diverse and energetic hospitality team. The team work in a dynamic and fast paced environment to provide the very best food and beverage experience for our guests.

### **Use of Curriculum Vitae (CVs)**

Our policy is to recruit and employ our employees based on their suitability for the vacancy.

An application form allows us to compare individuals based on the same criteria and as such we do not accept a CV unless it is accompanied by a fully completed application form.

### **Shortlisting**

To ensure that the people we employ are matched to the role and our business aims, we operate a robust shortlisting procedure which involves a two-stage interview process. Candidates should ensure before they apply for a position with YWP that, as a minimum, they meet the essential criteria outlined in the person specification.

Due to the volume of applications we receive, it is our policy not to inform candidates who have not been shortlisted to interview stage. If you do not hear from us within one month of the closing date, we will have decided not to take your application any further.



### **Pre- employment Checks**

All offers of employment are made subject to the following criteria:

Proof of eligibility to work in the UK and two satisfactory references

### **How to Apply**

All applicants are required to fully complete the YWP application form in order to be considered for any vacancy. You should refer to the person specification when completing Section 5 of the application form as this is the criteria we use to measure you against.

Complete application forms should be returned to the HR Department by midnight of the closing date specified. Late applications will not be accepted under any circumstance.

Yorkshire Wildlife Park promotes green practices, please support us in our endeavours by completing the application form electronically and returning via email.

A CV can be used as a supportive document to the application form but cannot be used to replace any part of the application form. Applicants who have used their CV to replace parts of the application form will have their application rejected.

Complete application forms should be returned to the HR Department via email to the following email address [recruitment@yorkshirewildlifepark.com](mailto:recruitment@yorkshirewildlifepark.com)

### **Application Form**

The YWP application form is available to download from the vacancies page of our website in pdf and word format.



## **Job Description**

**Job Title:** Chef de Partie

**Reporting to:** Sous Chef/ Kitchen Manager

**Department:** Catering at Yorkshire Wildlife Park and The Hive

### **Primary Responsibilities**

To work with the kitchen team to consistently deliver a high standard of fresh food to our guests.

### **Key Work Objectives**

- Maintain a safe food environment.
- Consistently maintain professional conduct and appearance.
- Prepare dishes using fresh, locally sourced ingredients where possible, in accordance with set standards and portion control parameters.
- Cooking ingredients in accordance with recipe instructions.
- Ensure that the kitchen and equipment is kept clean and in good working order.
- Adherence to strict hygiene standards to ensure a clean and tidy kitchen area.

### **General**

- Maintain the highest levels of professionalism, service and personal appearance.
- To be responsible, alongside colleagues, for compliance with health and safety regulations for staff and visitors.
- Undertake any other reasonable duties which may be requested of you the management team.



## **Job Specification**

<b>Job Title:</b>	Chef de Partie
<b>Reporting to:</b>	Sous Chef/ Kitchen Manager
<b>Working Hours:</b>	Basic of 40 hours per week normally worked on 5 days over 7. Flexible working arrangements/ variable shifts patterns and job sharing will be considered in line with business requirements.
<b>Salary:</b>	£22,575 - £23,920 gross, per annum, based on a 40-hour week
<b>Contract:</b>	Permanent (subject to the successful completion of a probationary period)
<b>Purpose of role:</b>	Support the senior team to deliver an exemplary food service.

### **Main Duties & Responsibilities**

- Working as part of a team in a very busy kitchen environment.
- Storage, preparation and cooking to the specification provided by the Kitchen Manager/ Sous Chef.
- Maintain the kitchen and equipment in a good working order.
- Working with the Kitchen Manager/ Sous Chef to monitor food stock & waste levels.

### **Candidate**

- Able to work effectively to meet challenging deadlines.
- Enthusiastic and positive approach to work.
- Passion for quality, unique food production.
- Must be flexible and able to work during peak times including evenings and weekends.
- Able to assist with the development of fellow team members as directed by the Kitchen Manager.

**Start Date:** As soon as possible

**Closing date for applications:** Sunday 24<sup>th</sup> July 2022



## Person Specification

**JOB TITLE: Chef de Partie**

Assessment Criteria	Essential (E) Desirable (D)
<b>Experience</b>	
Working within a busy and fast paced commercial kitchen environment	E
Professional preparation and cooking of fresh ingredients to meet set standards	E
<b>Skills/ Abilities</b>	
Cooking techniques and methods	D
Able to use your own initiative	E
Able to follow recipes and specifications set by the Kitchen Manager / Sous Chef	E
<b>Knowledge</b>	
Food preparation & cooking	D
Kitchen health and safety	D
Kitchen due diligence	D
<b>Qualifications</b>	
Level 2 Food Hygiene Certificate	D
NVQ Level 2 Diploma in Food Production and Cooking	D