



Job Description

Position:	Chef de Partie / Senior Chef de Partie
Reports to:	Executive Chef
Salary:	Dependent Upon Experience
Hours:	Full Time (37.5 Hours)
Location:	Dumfries House, Cook School KA18 2NJ

The King's Foundation

The King's Foundation is a charity founded by King Charles III and was first formed in 1990. Inspired by the vision and values of His Majesty, the Foundation focuses on creating better communities where people, places and the planet can coexist in harmony.

The charity offers education courses for over 15,000 students annually, health and wellbeing programmes for nearly 2,000 people every year, and spearheads placemaking and regeneration projects in the UK and overseas to revitalise communities and historic buildings.

The King's Foundation is headquartered at its flagship regeneration project, Dumfries House in Ayrshire, Scotland, and acts as custodian of other historic Royal sites including the Castle of Mey in Caithness, Scotland, and Highgrove Gardens in Gloucestershire, which are open to visitors. The Foundation also carries out its work at educational and cultural hubs in London, based at The King's Foundation School for Traditional Arts in Shoreditch, Trinity Buoy Wharf on the River Thames and the Garrison Chapel in Chelsea.

The work of The King's Foundation is underpinned by our Founder His Majesty The King's philosophy of harmony: that by understanding the balance, the order and the relationships between ourselves and the natural world we can create a more sustainable future.

We have a diverse and inclusive workplace, creating a welcoming, safe space for everyone. This means that every member of our team can bring their whole self to work. We encourage qualified applicants from a wide range of backgrounds to apply to and join The King's Foundation and bring their valuable skills and experiences.

The Foundation is committed to the equal treatment of all current and prospective employees, including the provision of workplace adjustments.

We do not tolerate discrimination based on protected characteristics (age, disability, sex, sexual orientation, pregnancy and maternity, race or ethnicity, religion or belief, gender identity, or marriage and civil partnership) or other difference such as socio-economic background or social origin.

The Role:

A member within the kitchen department your responsibilities will include, the smooth running of the department, adhering to environmental and health and safety standards, organising and sending of all hospitality, learning menu planning and costing.

Key Tasks:

Specific duties will include:

- Responsible for working within the team to ensure the smooth running of the kitchen and events.
- Work based staff training.
- Adhering to food hygiene standards and ensuring records are correctly and daily completed.
- As a member of the kitchen department, you are expected to assist in the delivery with support from the kitchen department many things including the following:-
 - o Food delivery for Events and weddings
 - o Food delivery for the education department
 - o Food delivery on the estate and occasionally off site
 - o Working towards Education planning and delivery
 - o Cleanliness and maintenance of the kitchen
 - o Assisting with Menu planning and cost controlling purchasing
 - o Place orders

Person Specification:

The essential skills, knowledge and experience required are:

- A good level of work experience
- Ability to run a dinner service up to 36 people on their own
- Ability to work proactively and flexibly under pressure and to achieve set objectives.
- Good organisation skills and the ability to work with minimal supervision.
- Competencies necessary for the role include strategic thinking, teamwork, performance management, budget management, working to deadlines and organisational and leadership qualities.
- The ability to communicate efficiently and clearly in spoken and written language with people from a wide range of backgrounds
- Some travel within the UK may be necessary.



Other:

- Your working hours will be 37.5 hours per week
- You must have the legal right to work in the UK.
- This post is considered to be a regulated activity therefore any offer will be subject to a satisfactory disclosure check with the Disclosure and Barring Service.

Applications: Please submit a cover letter and CV (please note one A4 page maximum each for CV and letter) to Gordon Watson, email address: - hr.recruitment@kings-foundation.org and request an application form.