

Moving Up

Supporting East Sussex residents, living in supported and temporary accommodation, to secure an apprenticeship or employment, and permanent housing.

Employer: The Star (The Polizzi Collection)

Location: Alfriston, East Sussex

High Street
Polegate
BN26 5TA

Hours: Days and shifts to be confirmed, usually variable (37 - 40 hours per week)

What is the job?

The Star is a stunning grade II Listed 15th-century building in the medieval village of Alfriston, near the Seven Sisters and in the South Downs National Park, close to the historic town of Lewes and both Glyndebourne Opera House and Charleston. Following a year-long refurbishment it provides 30 bedrooms, an inn with all-day casual dining, a more formal restaurant and will also cater to events and weddings. The Star attracts a wide range of guests and has ambitious growth plans, so needs outstanding staff to work with them.

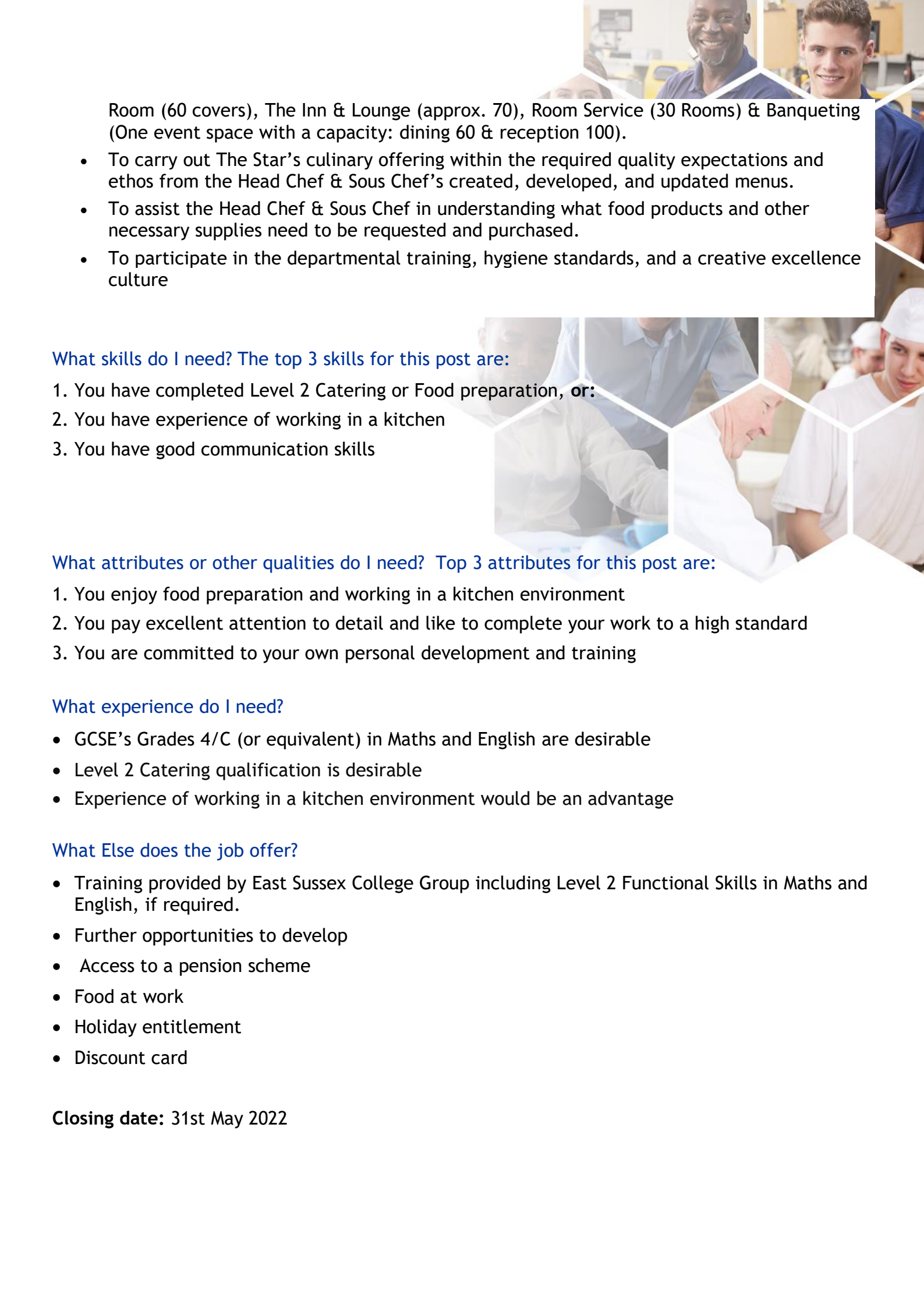
As Chef de Partie, you will be assisting the Head Chef & Sous Chef in the responsibility of all the highest professional quality food production, including all items produced for The Dining Room, The Inn & Lounge, Room Service & Banqueting. Menu development, food purchase specification and standardised recipes.

The Chef de Partie also helps the management lead the development and monitoring of training, hygiene standards, and creative excellence culture.

Your duties and responsibilities:

- To carry out the food preparation and culinary activities to the highest professional quality for all food production at the hotel. Including all items produced for; The Dining





Room (60 covers), The Inn & Lounge (approx. 70), Room Service (30 Rooms) & Banqueting (One event space with a capacity: dining 60 & reception 100).

- To carry out The Star's culinary offering within the required quality expectations and ethos from the Head Chef & Sous Chef's created, developed, and updated menus.
- To assist the Head Chef & Sous Chef in understanding what food products and other necessary supplies need to be requested and purchased.
- To participate in the departmental training, hygiene standards, and a creative excellence culture

What skills do I need? The top 3 skills for this post are:

1. You have completed Level 2 Catering or Food preparation, **or:**
2. You have experience of working in a kitchen
3. You have good communication skills

What attributes or other qualities do I need? Top 3 attributes for this post are:

1. You enjoy food preparation and working in a kitchen environment
2. You pay excellent attention to detail and like to complete your work to a high standard
3. You are committed to your own personal development and training

What experience do I need?

- GCSE's Grades 4/C (or equivalent) in Maths and English are desirable
- Level 2 Catering qualification is desirable
- Experience of working in a kitchen environment would be an advantage

What Else does the job offer?

- Training provided by East Sussex College Group including Level 2 Functional Skills in Maths and English, if required.
- Further opportunities to develop
- Access to a pension scheme
- Food at work
- Holiday entitlement
- Discount card

Closing date: 31st May 2022

Additional information:

Please consider the location and travel to work, especially if you would be using public transport.

Company website: [The Polizzi Collection](https://www.polizzicollection.co.uk/)

To find out more about this post and the extra support offered to help you apply, including how to access bursary payments on the Moving On Up programme, please email: movingonup@sussexcommunity.org.uk Please note that referrals must be made by a support worker or other professional who supports you.