

## **JOB DESCRIPTION - Chef de Partie** (Full Time capacity, London based)

### **Company Overview**

We are working hard on things that people are working hard for. We curate places that reflect our vision of a favourite hangout for the communities around us. With every experience we create, we bring our Mediterranean hospitality forward with its uncompromising focus on quality. Our people and our guests are all alike - forward thinking with an international mindset, curious urbanites who value long lasting informal and personal relationships.

We thrive for success which can also be shared, which is why we invest in and incubate emerging talents who commit to similar values - initiative, dedication, integrity, consciousness and dynamism.

We are experts at curating concepts within the world of food and beverage. Our offer is made with true restauration in mind - we provide food and drinks that can restore inner balance. Our products are fairly priced, consciously sourced, with deep consideration of our impact as consumers.

We are a small, dynamic team that is experiencing hyper-growth and moving to a scale-up phase. We are based in London with operations also in Paris and Manchester.

<https://www.the-initiative-group.com/>

If you feel the above describes you - join our tribe. In The Initiative we will support your development, we will amplify your voice.

Please keep in mind that this job advert is giving an overall description of the job and is not intended to be exhaustive. We will share more with you in person.

## **Position Overview**

### **Division**

Food and Beverage Operations

### **Job Title**

Chef de Partie

### **Contract Type**

Permanent

### **Status**

Full Time

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## **We need you**

- To support of the kitchens in Locke at Broken Wharf – Japanese Sushi Counter – UKIYO, as well as our main Shaman production kitchen that serves all our locations with healthy, modern cafe food
- To be responsible of the smooth running of the section on your shift in line with company standards
- To produce the consistently great quality food
- To run the professionally organised kitchen that meets highest hygiene standards
- To ensure all the food handling regulations are always met
- To sustain a great working environment in line with company's values
- To ensure consistently outstanding service to Guests and maximise business potential.
- To act as an ambassador of the Initiative Group with guests & colleagues

## **Essential Functions & Physical Requirements**

- Accountability for day-to-day communication
- Accountability for working with given budgets
- Flexibility is required in working to the needs of the business and departments

## **Qualifications and Desirables**

- No formal qualification is required for this role, however a degree from catering, cooking or business school would be welcomed
- Fluent verbal English is essential
- Second language preferred
- Computer skills are essential

## Experience

- At least 3 years previous experience in similar position
- Expertise in Asian cuisine as well as wellness driven cafe dishes
- Sushi making skills are essential

## Functional Knowledge

- Familiar with F&B processes
- Understanding of Hospitality Industry & legislation e.g. Health & Safety
- Knowledge of kitchens, cooking processes, procedures and techniques
- Menu and recipe design
- Understanding of Hospitality Industry & legislation, e.g Health&Safety, licensing

Does this sound like you?

■ **Send your CV to [recruitment@initiative-group.com](mailto:recruitment@initiative-group.com)**