

Job Description

Job Title:	Chef de Partie
Salary:	Permanent, 37 hours per week (5 over 7 days)
Contract Type:	£26,000 per annum
Reporting to:	Head Chef

Job Purpose

A standout opportunity for a chef seeking an exceptional work-life balance, this role offers guaranteed leave on Christmas Day, Boxing Day, New Year's Eve and New Year's Day. The position is predominantly daytime-based, with occasional evening shifts to support business requirements.

The Chef de Partie role at the British Motor Museum offers an exciting opportunity for someone who thrives in a high-energy environment and has a natural flair for catering. This position goes beyond managing a station—it's a continuous learning journey. Working closely with senior chefs, you'll absorb techniques, refine your skills, and steadily take on greater responsibility. This mentorship-driven approach not only sharpens your technical abilities but also empowers you to deliver an exceptional catering experience for all our guests.

What makes this role truly unique is its setting: the British Motor Museum, home to the world's largest collection of historic British cars and part of an Educational Charitable Trust. In addition to the museum and café, the venue boasts a 17-room conference centre capable of hosting up to 1,400 delegates daily. It's a dynamic, fast-paced environment where no two days are the same and where your contribution will help shape memorable experiences for every visitor.

Main Duties

- Receive deliveries, conduct quality checks, record temperatures as required, and ensure correct storage with effective stock rotation.
- Prepare a variety of hot and cold food items, monitoring and recording temperatures where appropriate, and storing all food safely.
- Contribute ideas for baked goods, especially cakes, and recommend potential new products to the Head Chef, factoring in cost-efficiency and appeal.

- Support the Sous Chefs and Head Chef with daily kitchen operations and during busy service periods.
- Assist with preparation and delivery of banqueting dinners and large-scale events, maintaining high standards throughout.
- Communicate effectively with the front-of-house team to ensure smooth coordination and guest satisfaction.
- Actively work to minimise food waste and support sustainable kitchen practices.
- Help maintain compliance with all food hygiene, safety, and allergen regulations, contributing to a clean and well-organised kitchen.
- Assist in training junior team members, particularly in stock handling and safe storage of deliveries.

Other Duties

- Take responsibility for your own health, safety and welfare, ensuring compliance with Trust's Health and Safety policies, procedures and safe systems of work
- Be responsible for your own behaviour and act in a manner that avoids and discourages any form of discrimination or harassment; to comply with the Trust's Equal Opportunities Policy
- Undertake to familiarise yourself with the data protection procedures set down by the Company as a result of the General Data Protection Regulation
- Actively and positively contribute to the success of the business in delivering your duties and any other business-related activities which may reasonably be requested

Knowledge, Skills, Experience and Attributes Required

- Demonstrated ability to perform under pressure while maintaining consistently high standards.
- Proven experience working in a professional kitchen environment.
- Ability to follow instructions and also work independently using initiative.
- Level 2 Food Safety & Hygiene certification (or willingness to obtain).
- Willingness to learn and develop new skills through on-the-job training and specialist courses as required.
- Strong team player with a collaborative mindset.
- Basic IT proficiency, including Microsoft Word and Excel.
- Full Driving Licence required due to location.

Benefits

To support our staff both inside and outside of work, the Trust offers 26 days of annual leave per year (pro-rata for part-time employees) plus bank holidays. You

will receive staff discounts in our gift shop and onsite café as well as a number of free tickets each year for friends and family to visit the Museum.

Employee well-being is paramount at the Trust, and we therefore offer enhanced occupational sick leave and pay as well as enhanced family-friendly leave and pay.

Joining the British Motor Industry Heritage Trust as an employee will give you the opportunity to develop your career in a friendly and supportive environment while working for a charity dedicated at preserving and sharing Britain's automotive heritage.

Inclusion and Diversity Statement

As an organisation the British Motor Industry Heritage Trust is committed to eliminating discrimination and encouraging diversity amongst our workforce. We welcome applications from suitably qualified and eligible candidates regardless of sex, race, disability, age, sexual orientation, gender reassignment, religion or belief, marital status, or pregnancy and maternity.