

RATHFINNY



JOB TITLE: Chef de Partie

DEPARTMENT: Wine Tourism- Hospitality

LOCATION: Rathfinny Wine Estate, Alfriston

RESPONSIBLE TO: General Manager – Wine Tourism

ABOUT RATHFINNY

Rathfinny was established in 2010 by Mark and Sarah Driver with the express intention to produce world-class sparkling wine using methods that are kind to our land, people, community and wider environment.

Located in Alfriston, East Sussex, we are a family-run, grower-producer, crafting low-intervention, traditional method, vintage Sussex Sparkling wines with Sussex PDO status. The Estate is also home to our leading English wine tourism offering, welcoming visitors for vineyard tours, wine tastings and shopping at the Cellar Door, dining and accommodation at the Flint Barns and self-catering Cottage plus dining in our Tasting Room winery restaurant.

Since its inception, sustainability has been an important part of Rathfinny's DNA, using innovative technologies for renewable energy, winemaking, and viticulture. This culminated in achieving B Corp certification in 2023.

THE ROLE

We have an exciting position available for a The Chef de Partie to join our team in a bustling restaurant environment on the Rathfinny Estate. The Chef de Partie is responsible for food preparation, maintaining consistent standards whilst helping chefs to develop menus. They will assist the head chef and sous chefs with the successful running of the kitchen, ensuring all recipes are followed along with food practices to ensure guest satisfaction across the estate.

We are looking for a proactive individual with a good work ethic, high standards and, importantly, a strong attention to detail.

KEY TASKS & RESPONSIBILITIES

- To prepare food from seasonally changing menus.
- Preparation, production, and service of food to the standard required in a timely and efficient manner.
- Practice and promote effective teamwork and communication amongst your direct work colleagues and colleagues in other departments

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- Ensure compliance with inhouse HACCP and food hygiene, health, and safety systems to ensure compliance.
- Completing duties with an attitude of always striving to exceed standards to promote improvements and raise the quality of feedback from all guests.
- To maintain the day-to-day operational standards of the kitchen
- To manage own kitchen section during service
- To take responsibility covering all areas of kitchen operations.
- To prepare reports including recording food temperatures.

SUMMARY OF REQUIRED SKILLS

- Experience managing the preparation and cooking of food in the kitchen
- Must have excellent diligence
- Disciplined, keen to share your knowledge and learn new skills
- Strong dedication to your craft
- Have good working relationships, rise to the challenge, and adapt well to change
- Be enthusiastic about your career, collaborator & trustworthy
- Professional attitude always
- Due to location, your own transport is essential

TRAINING PROVIDED

- Access to WSET courses.
- There may be times where you are required to attend a training course on or off site.

PROGRESSION PROSPECTS:

- Very experienced Chef Team who are willing to encourage, teach and train
- Opportunities for development and promotion
- Training courses are available for those wishing to further develop their career
- You will receive all the support you need with brilliant career prospects, working with our Head Chef Chris Bailey <https://www.greatbritishchefs.com/contributors/chris-bailey>

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CULTURE AND CONDUCT

At Rathfinny Wine Estate we are committed to producing exceptional wines and experiences, enjoyed the world over, that reveal the character of our family Estate in Sussex, using methods that are kind to our land, people, community, and wider environment.

To deliver this commitment we foster an environment of high-performance and a culture of excellence which drives the production of exceptional quality products which are safe, legal and authentic, as well as providing excellent customer service.

All staff are expected to:

- Engage in the ongoing process of continual improvement in all aspects of quality, safety, authenticity, and legality.
- Utilise skills, knowledge, and experience to suggest ways to solve problems and improve processes.
- Work with enthusiasm and professionalism.
- Treat colleagues with respect and kindness.
- Be friendly, helpful and cheerful with the team and the public.
- Communicate openly and behave in an ethical, honest and fair way.

B CORP

Actively participate in B Corp certification and the adoption of the highest standard in social and environmental performance, public transparency, and legal accountability to balance profit and purpose. Teams will decide their annual targets and as a member of that team, you will be expected to show how you have contributed to them. Personal targets towards our mission are encouraged but these are not discussed and assessed in the same way.

EVERYONE IS WELCOME

Rathfinny is an equal opportunity employer and actively supports Human Rights and all Equality legislation. Our ethos is to respect and value people's differences, to help everyone achieve more at work and in their personal lives, and to make everyone feel proud of the part they play in our success.

We believe that all decisions about people at work should be based on the individual's abilities, skills, performance and behaviour and our business requirements. We are committed to the fair treatment of our staff, potential staff or users of our services, regardless of race, gender, religion, sexual orientation, responsibilities for dependents, age, physical/mental disability or offending background.

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If you are ready to take on this exciting challenge, we would love to hear from you. Register your interest in this role by sending your up-to-date CV/cover letter to HR@rathfinnyestate.com. A right to work in the UK is essential.