



Position Description: *Chef de Partie*

Business area: Support Services – Food Services
 FTE: As per Conditions of Employment
 Reports to: Executive Chef



Position Objective

- *To ensure that the Hospital is provided with a quality fresh food service which enhances the Hospital's reputation as a provider of Private Hospital care.*

Functional Relationships

Internal:	External:
<ul style="list-style-type: none"> • Hospital Manager • Executive Chef • Facilities Manager • Ward Services Manager • Infection Prevention and Control Coordinator • Kitchen Staff • All other St George's Hospital Staff 	<ul style="list-style-type: none"> • Dietitian • Patients • Surgeons • Anaesthetists



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Key Areas of Accountability

Area of Accountability	Expected Results
<p>Food Service</p>	<ul style="list-style-type: none"> • Prepares menu items in accordance with menus and specifications. • Cooks meals as close to serving time as possible to preserve nutritional quality. • Actively contributes to menu development, trends and presentation. • Understands and assists in the management of food and labour costs. • Understands staff rostering within the Food Service Department. • Understands and complies with Infection Control practices
<p>Food Safety and Hygiene Standards</p>	<ul style="list-style-type: none"> • Ensures all food is prepared with strict adherence to food safety standards. • Maintains good housekeeping practices. • Understands and applies HACCP principles and procedures • Obeys all hygiene standards in accordance with Infection Control regulations. • Maintains a high standard of personal hygiene and an acceptable standard of personal presentation. • Ensures equipment is cleaned in line with cleaning requirements. • Displays a sound knowledge of the safe use and maintenance of all departmental equipment • Understands and follows Food Safety procedures. • Participates in an annual food safety programme.
<p>Interpersonal Relationships/Teamwork/Leadership</p> <p>To ensure effective teamwork and contribute to the achievement of St George's vision and strategic plan</p> <p>To communicate effectively with patients, colleagues, other health professionals and the public.</p>	<ul style="list-style-type: none"> • Supports and encourages the professional growth of the team. • Promotes harmonious working relationships within all staff members. • Appreciates and respects the contribution of others within the team. • Contributes positively to the goals of the team and the organisation. • Communicates effectively, honestly and openly with other team members • Models St George's Hospital values.
<p>Professional Development</p> <p>To maintain a high level of professional development</p>	<ul style="list-style-type: none"> • Undertakes responsibility for meeting all the mandatory requirements of the Professional body and the Organization. • Ensures staff performance and development is undertaken according to hospital policy and participates in an annual performance appraisal and the setting of performance objectives. • Identifies own learning requirements/deficits and develops a plan in conjunction with your Manager to redress these. • Fosters an environment conducive to learning, enquiry and research.
<p>Quality Improvement</p> <p>To maintain a high level of quality improvement</p>	<ul style="list-style-type: none"> • Participates actively in quality improvement activities. • Initiates, participates in and evaluates audits and uses outcomes to improve service provision. • Participates in other appropriate quality improvement activities as requested/required. • Participates actively in the maintenance of the ACC Workplace Safety Management standards, Ministry of Health Certification and QHNZ Accreditation process status. • Documents and reports accidents and incidents accurately in accordance with Hospital policy. • Actively participates in quality assurance programmes and audits, to monitor and improve standards of care, completing requested documentation and audit activities within specified timeframes. • Supports continuous quality improvement.



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Area of Accountability	Expected Results
<p>Organisational Culture To support a strong and positive image of St George's within the community and with key internal and external stakeholders</p>	<ul style="list-style-type: none"> • Promotes harmonious working relationships within the department and with departmental "Users". • Understands and promotes the concept of internal and external customers (e.g. patients, colleagues and clinicians) and the need for a "customer focus". • Assists in facilitating positive inter-departmental relationships. • Maintains confidentiality in respect to St George's operations, business, employees, clients and patients. • Models St George's values and adheres to St George's policies and procedures. • Adheres to St George's Hospital policies and procedures.
<p>Cultural understanding and commitment to Te Tiriti o Waitangi</p>	<ul style="list-style-type: none"> • Demonstrates an understanding of and commitment to our responsibilities of Te Tiriti o Waitangi. • Respects cultural diversity, this may include age, gender, sexuality, ethnicity, culture, disability or beliefs.
<p>Health & Safety</p>	<ul style="list-style-type: none"> • Complies with and supports all health and safety policies, guidelines, and initiatives. • Ensures all incidents, injuries and near misses are reported in our H&S reporting tool.
<p>Organisational effectiveness To contribute to the cost effectiveness and changing needs of the hospital business</p>	<ul style="list-style-type: none"> • Sets appropriate priorities for workload. • Looks for ways and means to actively and effectively promote cost effectiveness. • Accurately completes cost accounting documents as appropriate.
<p>Other Duties To undertake other duties as requested by the Executive Chef from time to time</p>	<ul style="list-style-type: none"> • Performs such duties in a timely, accurate manner and in accordance with St George's Hospital policies and procedures.

Qualifications, Experience and Personal Qualities

	Essential	Desirable
Qualifications	<ul style="list-style-type: none"> • Has completed a Food Safety Course. • Has completed an Apprenticeship in Cookery level 3 or • Polytech Certificate in Professional Cookery Level 4 	Apprenticeship in Cookery level 4
Experience & Knowledge	<ul style="list-style-type: none"> • Has at least 5 years' experience in the hospitality or Hospital industry • Has A la Carte, Function and Baking experience 	
Personal Attributes	<ul style="list-style-type: none"> • Communicates well at all levels • Team player • Attention to detail • Enthusiasm and personal drive, Initiative • Ability to handle pressure and meet deadlines • Willing to learn • Flexibility • Strong customer / patient focus 	