

HEALTH & SAFETY

1. To be aware of, and comply with, safe working practises as laid down under the Health and Safety at Work Act 1974 and Company H & S Manual, as applicable to your place of work. This will include your awareness of any specific hazards at your work place
2. To be aware of, and comply with Food Acts.
3. To wear any appropriate protective clothing provided by or recommended by the Hotel.
4. To report any defects in the building, plant or equipment according to the Hotel procedures.
5. To ensure any accidents to colleagues, guests or visitors are reported in accordance with Hotel procedures.
6. To attend 6 monthly statutory fire training and to be fully conversant with and abide by all rules concerning, fire, health & safety.
7. To attend any training deemed appropriate by your Head of Department.

This job description is intended to illustrate the main duties and areas of responsibility of the job of Chef de Partie. It is not intended to be exhaustive and you are advised that the duties and responsibilities may change from time to time.