Job Vacancy Information Pack

Post: Chef de Partie

Job Reference: EX667 (please quote on application form)

This pack contains all the information you need to know when applying for a vacancy at Yorkshire Wildlife Park, included in the sections below:

1. Important Information
    - Useful information about the recruitment process, equal opportunities, company & departmental information.
2. How to apply
    - Accepted methods of application and how to submit.
3. Application form
    - Yorkshire Wildlife Park encourages green practices. Please reduce your ecological footprint by completing the form electronically and returning via email.
4. Job Description
    - A breakdown of the vacancy and what is expected from the successful applicant.
5. Job and Person Specification
    - A list of essential and desirable criteria for the post.

Important Information

The Organisation

Thank you for your interest in our advertised vacancy. Since its opening in 2009, Yorkshire Wildlife Park has evolved to become the UK's number 1 on-foot safari. We feature walkthrough exhibits that take the guest directly into the world of the animals. A dynamic centre for conservation and welfare, the park currently has around 475 animals across more than 60 different species. We aim to provide a quality, value for money experience that excites and inspires our guests.

Equal Opportunities

Yorkshire Wildlife Park is committed to equal opportunities in all aspects of recruitment and employment.

Job descriptions and person specifications define the qualification, experience and other skills required for the post and will only include those factors which are necessary and justifiable on objective criteria for the satisfactory performance of the job.

As part of our commitment to equal opportunities we are monitoring job applications for equality purposes. To help us in our endeavours we ask you to complete an equal opportunity monitoring form at the end of the job application form. The equal opportunity monitoring form will be detached from your application form, stored separately and used solely to provide statistics for monitoring purposes.

Yorkshire Wildlife Park's Mission Statement

To create a dynamic, interactive experience and regional centre of excellence for the conservation of biodiversity globally and locally that is sustainable both for the environment and the business. To promote a wider understanding of the natural world and inspire generations to support and protect the world around them.

Catering at Yorkshire Wildlife Park & The Yorkshire Hive

The Catering Department at Yorkshire Wildlife Park manages multiple eating outlets ranging from fast food restaurants, ice-cream kiosks, takeaway outlets and casual dining restaurants providing fresh foods made to order. The teamwork in a dynamic and fast paced environment to provide the very best food and beverage experience for our guests.

Use of Curriculum Vitae (CVs)

Our policy is to recruit and employ our employees based on their suitability for the vacancy.

An application form allows us to compare individuals based on the same criteria and as such we do not accept a CV unless it is accompanied by a fully completed application form.

Shortlisting

To ensure that the people we employ are matched to the role and our business aims we operate a robust shortlisting procedure which involves a two-stage interview process. Candidates should ensure that before they apply for a position with YWP that, as a minimum, they meet the essential criteria outlined in the person specification and are available to attend interviews on the dates outlined on the job specification.

Due to the volume of applications we receive, it is our policy not to inform candidates who have not been shortlisted to interview stage. If you do not hear from us within one month of the closing date, we will have decided not to take your application any further.

Pre- employment Checks

All offers of employment are made subject to the following criteria:

Proof of eligibility to work in the UK and two satisfactory references.

How to Apply

All applicants are required to fully complete the YWP application form in order to be considered for any vacancy. You should refer to the person specification when completing Section 5 of the application form as this is the criteria we use to measure you against.

Complete application forms should be returned to the HR Department by midnight of the closing date specified. Late applications will not be accepted under any circumstance.

Yorkshire Wildlife Park promotes green practices, please support us in our endeavours by completing the application form electronically and returning via email.

A CV can be used as a supportive document to the application form but cannot be used to replace any part of the application form. Applicants who have used their CV to replace parts of the application form will have their application rejected.

Complete application forms should be returned to the HR Department via email to

recruitment@yorkshirewildlifepark.com

Application Form

The YWP application form is available to download from the vacancies page of our website in pdf and word format.

Job Description

Job Title: Chef de Partie

Reporting to: Assistant Kitchen Manager/Kitchen Manager

Department: Catering

Primary Responsibilities

The Chef de Parties are responsible for the day-to-day smooth running of the kitchens within a department in Catering (Park, Evolution or Bistro) ensuring high quality food preparation, consistency across the menu and strict adherence to food safety and health and safety requirements.

Key Work Objectives

- Maintain a safe food environment.
- Consistently maintain professional conduct and appearance.
- Prepare dishes in accordance with set standards and portion control parameters.
- Cooking ingredients in accordance with recipe instructions.
- Ensure that the kitchen and equipment is kept clean and in good working order.
- Adherence to strict hygiene standards and Health and Safety to ensure a clean and tidy kitchen area.
- Food preparation, cooking and presentation for both daily sales and organised functions.
- Maintain a safe and hygienic working environment including the appropriate storage of food, equipment and utensils.
- Ensure food that is be stored is labelled and rotated correctly and sufficient stock levels are in place.
- Ensure food that is to be wasted is recorded properly and disposed of correctly.
- Ensure the kitchen areas are cleaned, sanitized and disinfected in accordance with the Food Safety Policy
- Accept deliveries, checking the order is correct and putting stock away.

General

- Maintain the highest levels of professionalism, service and personal appearance.
- To be responsible, alongside colleagues, for compliance with health and safety regulations for staff and visitors.
- Undertake any other reasonable duties which may be requested of you by the Management team.
- To support in any kitchens across the park when required.

Job Specification

Job Title:	Chef de Partie
Reporting to:	Assistant Kitchen Manager/Kitchen Manager
Working Hours:	40 hours per week. To include breakfast, evenings, weekends and Bank Holidays as required.
Gross Hourly Rate:	£13.30
Contract:	Permanent (subject to the successful completion of a probationary period)
Purpose of role:	Deliver great food to standard and promptly whilst always following food and health and safety requirements

Main Duties & Responsibilities

- Work as part of a professional kitchen team in a high-volume environment.
- Prepare and cook food to the required standards under the guidance of the Kitchen Manager or Assistant Kitchen Manager.
- Maintain a clean, safe, and efficient kitchen space.
- Assist with stock control, food rotation, and waste management.
- Support junior team members and contribute to training and mentoring.
- Ensure any allergens are dealt with correctly and to the highest standard
- Always adhere to food hygiene and health & safety standards.
- Provide support in any unit as required, especially during peak service periods.
- Support any functions/events as required

Candidate

- Proven ability to work under pressure and to tight schedules.
- Strong communication and teamwork skills.
- Enthusiastic, reliable, and passionate about delivering high-quality food.
- Flexible availability, including evenings and weekends.
- Eye for detail in food presentation and quality.
- Willingness to learn and develop within the role.

Start Date: As soon as possible

Closing date for applications: Sunday 22 March 2026

Person Specification

Person Specification

JOB TITLE: Chef de Partie

Assessment Criteria	Essential (E) Desirable (D)
Experience	
Previous experience working in a Chef role in a casual dining setting	E
Understanding of health and safety and food Legislation	E
Working within a busy and fast paced commercial kitchen environment and team	E
Professional preparation and cooking of fresh ingredients to meet set standards	E
Skills/ Abilities	
Cooking techniques and methods	D
Able to use your own initiative	E
Able to follow recipes and specifications set by the Kitchen Manager/Head Chef	E
Ability to work under pressure and to tight deadlines	E
Knowledge	
Food preparation, Knife skills & cooking	E
Kitchen health and safety	E
Kitchen due diligence	D
Allergen Understanding	E
Qualifications	
Level 2 Food Hygiene Certificate	D
NVQ Level 2 Diploma in Food Production and Cooking	D