



Chef de Partie

About Novellino Brighton

Novellino Brighton is the only Kosher restaurant in Brighton and Hove. During the day, we operate as a contemporary café serving delicious breakfasts and lunch, and in the evening becomes a bistro restaurant serving a fusion of Middle Eastern and Mediterranean cuisine. Our Deli is located next to the restaurant and sells a range of traditional Kosher products. We also operate a bakery, making fresh bread, cakes and pastries on a daily basis.

We are open on Friday night and Saturday day (Shabbat) only for pre-booked meals and often have large group bookings at the weekend. The restaurant is located next to our events space; we have a range of activities and events taking place across the week. All food and beverage for BNJC events is supplied by Novellino Brighton.

Novellino Brighton is located within BNJC, a Jewish community hub aimed at revitalising Jewish life in Brighton and Hove. BNJC also comprises of Shoreside Nurseries, Pro Fitness Gym, a Co-working space and events spaces. The site is shared with the Brighton and Hove Hebrew Congregation (BHHC) who operate the Synagogue and Mikvah.

Job profile

Job title: Chef de Partie

Reports to: Head of Novellino Brighton

Salary: £28,000 per annum

Hours: 40 hours per week across a 7-day period. The post-holder will be required to work some evenings and weekends.

Annual leave: 33 days per annum, inclusive of all Bank Holidays.

Location: 29-31 New Church Road, Hove, BN3 4AD

Start date: As soon as possible

About the role

We are looking for a skilled and passionate Chef de Partie to join our dynamic kitchen team at Novellino Brighton. The ideal candidate will have a strong culinary background, excellent organisation skills, and a commitment to maintaining high standards of food quality and presentation. The Chef de Partie will work closely with the Sous Chef / Head Chef in operating the kitchen and ensure Novellino Brighton's reputation for

Our Chef de Partie will have experience preparing delicious dishes and have a desire to innovate and be creative. Their main responsibility will be to assist the Head Chef in the kitchen operation and ensure Novellino's Brighton reputation for food quality is maintained at all times.

All Kitchen and Front of House staff are responsible for complying with Health & Safety regulations, Alcohol licensing and our KLBD supervision.

Duties and responsibilities

- Plan, prepare and cook dishes in your designated section according to the restaurant's recipes and standards.
- Carry out the smooth and efficient running of your section as appropriate.
- Work closely with the Head Chef / Sous Chef in developing new menu items.
- Assist with stock taking when required.

Customer Service:

- Ensure that customers are given prompt and efficient service and expectations are consistently exceeded.
- To be customer focused at all times, approachable and quick to exceed expectations in
- fulfilling customer needs.

People:

- Be a team player, assisting other team members when necessary.
- Treat members of the team at location as you would expect to be treated.
- Demonstrate in food preparation and cooking skills to others in the kitchen as directed by the Sous / Head Chef

Financial Management:

- Compile all food orders for sections under your supervision, ensuring food standards and costs are agreed with the Head Chef; to ensure stock, deliveries and wastage are all checked and recorded in line with company and food standards.

Health & Safety, Food Safety, the Environment:

- Adhere to the restaurant's Hygiene, Health and Safety policies and ensure the highest standards are maintained in the kitchen.
- Rigorously follow the restaurant cleaning schedules.
- Ensure that food storage areas are maintained in accordance with the restaurant's Hygiene, Healthy and Safety policies and procedures.

Additional Responsibilities:

- Take responsibility for contributing towards your own development with the guidance of the Sous / Head Chef and attend training courses as identified.
- Show commitment to Novellino Brighton values in all aspects of your role.
- Act as a positive ambassador for the business.

Person specification

- Right to work in the UK
- A minimum of 3 years' experience as Chef de Partie or significant experience as a Commis Chef.
- Strong knowledge of Food Hygiene and Health and Safety standards.
- Attention to detail and a passion for creating high-quality dishes.
- Excellent customer service and communication skills.
- Excellent time management skills.
- Ability to work under pressure and resolve conflicts effectively.
- Ability to work flexible hours including evenings, weekends and holidays.

How to apply

We welcome the opportunity for an informal conversation ahead of applying for the role. Please email jobs@bnjc.co.uk to organise a convenient time to meet or speak.

To apply for the role, please send a copy of the following to jobs@bnjc.co.uk with the subject line 'Restaurant Manager application':

1. Your CV
2. A covering letter (up to 500 words) that states how you meet the requirements set out in the person specification (and stating your right to work in the UK).