



<b>Job Title:</b> Chef de Partie
<b>Reports To:</b> Head Chef
<b>Salary:</b> £28,840 per annum
<p><b>Hours:</b> Up to 40 hours per week over a 7-day period. This role involves working a shift pattern that includes evenings and weekends.</p> <p><b>This role is being offered on a three-month fixed-term basis.</b> We recognise that flexibility is important, and we're open to discussing working patterns that support both your needs and the requirements of the role.</p> <p>Whether you're looking for full-time hours or a more flexible arrangement, we encourage you to apply and let us know what would work best for you. All working patterns will be considered, provided they align with the operational needs of the restaurant.</p>
<b>Annual Leave:</b> 33 days per annum inclusive of Bank Holidays. This is pro-rated to 8.25 days for the fixed-term period.
<b>Location:</b> BNJC, 29-31 New Church Road, Hove, BN3 4AD
<b>Start date:</b> August 2025
<p><b>About BNJC:</b></p> <p>BNJC is a Jewish community hub working to strengthen Jewish life in Brighton and Hove. We bring people together through food, culture, education and community - creating spaces where Jewish life can be lived, explored and celebrated.</p> <p>Our modern, multi-use site includes residential homes, a nursery, co-working space, Synagogue, Kosher restaurant, and events facilities. The residential area features 34 apartments and 10 mews houses, with a mix of long-term tenants and short-stay guests, including group visits.</p> <p>Our community and commercial spaces include:</p> <ul style="list-style-type: none"><li>• <b>Novellino Brighton</b>, the only Kosher restaurant in Brighton and Hove. By day, it operates as a contemporary café, and in the evening transforms into a bistro-style restaurant serving a fusion of Middle Eastern and Mediterranean dishes. A Kosher deli sits alongside the restaurant, offering a range of traditional products.</li><li>• A flexible events space for communal activities and private functions.</li><li>• Two adaptable classrooms, currently used as a youth lounge and wellness studio.</li><li>• A co-working space offering shared facilities for local professionals.</li></ul>



- A fully equipped gym for residents and members.
- Shores Nurseries, operating during term time and holidays.
- A Synagogue and Mikveh run by the Brighton and Hove Hebrew Congregation (BHHC).

All food and beverage for BNJC events is provided by Novellino Brighton. The restaurant also hosts pre-booked Shabbat meals and regularly caters for large groups at weekends, contributing to the dynamic, welcoming atmosphere at the heart of our site.

### **About the Role:**

We are looking for an enthusiastic and experienced Chef de Partie to join the kitchen on a fixed-term basis at Novellino Brighton. This is a hands-on role where you'll lead your section with confidence, consistency and care. From prep to service, you'll take ownership of your station, ensuring every dish meets our high standards and aligns with Kosher dietary requirements.

The CDP will be expected to maintain high hygiene standards and collaborate closely with our Kitchen and Front of House teams to contribute to a welcoming dining experience.

### **Key Responsibilities:**

- Operate your section from mise en place through to plating, delivering dishes with consistency in taste and presentation.
- Prepare and cook ingredients according to recipe specifications and portion control guidelines.
- Mentor and oversee junior staff, delegating tasks and supporting their development.
- Assist in seasonal and kosher-compliant menu development.
- Manage stock control, portioning and minimise waste to optimise yield and costs.
- Uphold food hygiene and safety standards, including HACCP compliance and kosher supervision.
- Coordinate with fellow Chef de Parties and senior kitchen team to ensure smooth service.
- Safely use and maintain kitchen equipment; report any faults promptly.
- Follow opening/closing station routines—cleaning, restocking and equipment checks.
- Maintain professionalism and calm under pressure in a fast-paced environment.

### **Person specification:**

#### **Essential**

- Culinary qualification (e.g. NVQ Level 2/3 or equivalent) or significant practical kitchen experience.
- At least 2–3 years in a UK professional kitchen; preferably with prior experience as a CDP or Senior Commis.
- Strong understanding of food hygiene, HACCP, COSHH and kosher compliance.



- Excellent knife skills and mastery of multiple cooking techniques (roasting, sautéing, poaching, pastry).
- Effective at time and task management under pressure.
- Strong leadership, communication and teamwork skills.

#### Desirable

- Creative flair and interest in dish innovation with Head Chef.
- Flexibility to work split shifts, weekends, evenings and public holidays.

## What We Offer

We believe in looking after our team and creating a workplace that's supportive, rewarding and full of opportunities to grow. When you join BNJC, you'll have access to a range of benefits that reflect our values and our vibrant community:

- **Free gym membership** – Stay active with full access to our gym and classes
  - **50% off at Novellino Brighton** – Enjoy delicious, freshly prepared kosher meals in our on-site restaurant
  - **25% off Shores Nursery fees** – For those with little ones, we offer discounted childcare at our nursery
  - **Private healthcare** – You can be enrolled into our AXA private medical insurance scheme for added peace of mind
  - **Octopus EV scheme** – Save money and drive electric with our salary sacrifice car scheme
  - **Volunteering leave** – Take up to five paid days a year to give back to causes you care about
- BNJC is home to a number of modern flats and mews houses, creating a lively and welcoming community on site. For applicants considering a move to Brighton & Hove, we're happy to have a conversation about housing options and can share more information about availability on request.

## How to Apply

To apply, please send the following to [jobs@bnjc.co.uk](mailto:jobs@bnjc.co.uk) with the subject line "CDP Application":

- Your CV
- A covering letter (max 800 words) detailing how you meet the person specification and confirming your right to work in the UK.