

RECRUITMENT PACK

CHEF DE PARTIE



March 2024



INTRODUCTION

Thank you for your interest in this role and working at The Knowsley Estate, we hope that this recruitment pack provides you with the information that you need to pursue your application. Please ensure that you read all parts of this document in order to complete your application as requested and tailored to the role and person specification.

This pack contains the following:

- About the Knowsley Estate
- About Knowsley Safari
- Benefits of Working at The Knowsley Estate
- Key Information about our recruitment process
- The Role
- The Person
- How to Apply



ABOUT THE KNOWSLEY ESTATE

Owned by The Earl and Countess of Derby, The Knowsley Estate is comprised of two operating entities. Firstly, Stanley Enterprise, the leisure arm of the business, focussing on outstanding quality of customer service and guest experience and home to two great Merseyside icons – Knowsley Hall (lovingly restored from Police offices over the last 25 years by The Earl and Countess of Derby) and Knowsley Safari (Founded in 1971 by 18th Earl, uncle of the current owner). The gardens created from scratch by Lady Derby and the Knowsley Parks & Gardens team. Stanley Enterprise is a legal partnership between Lord Derby & their older son Edward Stanley. Secondly, The Stanley Estate and Stud Company which operates the landed side of the business including farmland, residential properties and Stanley Grange Business Village. Further afield in Newmarket near Cambridge, is Stanley House Stud and which is where the family's 'Mare in a Million' Ouija Board lived.

The walled Park covers over 2500 acres and has been in the continual ownership of the Stanley Family since 1385 and from that time the history of the family has been closely intertwined with the history of the country. If you delve into the family's history, you'll discover that Lord Stanley was created the 1st Earl on the battlefield of Bosworth by Henry VII, the 14th Earl was Prime Minister three times, the 15th Earl was Foreign Secretary and the 17th Earl was Secretary of State for War during the First World War the ambassador to Paris. William Shakespeare and Edward Lear both worked and wrote at Knowsley.

The beautiful park was landscaped with the advice of Lancelot 'Capability' Brown in the 1770's. The park was extended in the nineteenth century and is enclosed by a stone wall 9 ½ miles long. At times in its long history, the park has contained a racecourse and (reputedly) a gold-mine.

At The Knowsley Estate, we know that ultimately, it is our staff's commitment and hard work that will drive us forward. It is our vision to value and invest in our people to inspire them to channel their pride and passion in their work towards our goals. We are committed to the personal development of our staff where aspirations can be met and opportunities are available.



ABOUT KNOWSLEY SAFARI

Knowsley Safari is situated within the grounds of the Knowsley Estate. Animals and discovery have always been at the heart of the Estate – even before the safari park was ever created. Edward Smith Stanley, the 13th Earl of Derby, founding member of the Zoological Society of London and president for 20 years, built up a huge collection of birds, mammals and fish from around the world, many of which had never been seen in Britain before. At the time, Lord Derby's private zoo became the largest and most important of its type in Britain and when he died, his menagerie was as big as 28 bird species and 94 animal species – and an impressive 756 animals bred at Knowsley.

In October 1970, nearly 120 years later, the 18th Earl of Derby got permission to build a 346-acre wildlife and game reserve on part of the Estate. The first in the North of England and the first in a big city. Knowsley Safari Park opened in 1971 and quickly became one of the North West's leading attractions, with new exhibits and the extension of the safari drive to 5 miles in 1973.

In 1994, the 19th Earl of Derby took over and increased the visitor numbers and stepped-up participation in worldwide endangered species breeding programmes. Over the past few years, discussions have been underway to change the safari park as we know it now within the 'Master Plan'. This includes ideas around new animal habitats, a visitor hub, better facilities for guests in the winter months, with attractions and adventure which enable us to be open more days throughout the year. Our Tiger Trail opened in June 2018 and is a great example of the type and quality of exhibit that you can expect to see in Knowsley's future.

We attract over 600,000 guests every year and were awarded the *Large Visitor Attraction of the Year in the Liverpool City Region Tourism Awards 2020*. We do amazing work to inspire and connect our communities with the natural world for the benefit of future generations through our enthusiastic and expert people. Our aim is to be an exemplar in the zoological industry and to other large visitor attractions, we want to be the best!

We are a member of the British and Irish Association of Zoos and Aquariums (BIAZA) and the European Association of Zoos and Aquaria (EAZA).



KEY INFORMATION

BENEFITS OF WORKING AT KNOWSLEY

- 33 days' annual leave, inclusive of bank holidays (increasing with service)
- Access to a generous pension scheme
- Complimentary tickets to Knowsley Safari
- Free entry to affiliated zoo's and collections through BIAZA
- Discounts on a range of products and services offered by the Estate
- Investment from us into you and your role
- Estate Summer BBQ and Christmas Tea Party staff events
- Health Shield Healthcare including health cash plan to cover costs such as dental and optical
- Employee Assistance Programme, a 24/7 counselling and support helpline to discuss any worries or issues anonymously
- PERKS online discount scheme
- Thrive wellbeing app full of tips and techniques to help you monitor and improve your health
- Cycle to Work scheme
- Free Uniform
- Free car parking
- Celebration of Service awards

Shortlisting

Candidates should ensure before they send in their application, that they have read through The Role and The Person thoroughly and that they meet the criteria outlined for this role as a minimum.

Due to the high volume of application we receive, we regret that we are only be able to contact those applicants who have been shortlisted to interview. If you have not heard from us within one month of the closing date, please note that we have decided not to take your application any further at this time.

Right to Work Documentation

We ask all candidates to bring with them documentation to prove that they have the right to work in the UK, this is normally your passport, or birth certificate and proof of national insurance but you will be advised of other documentation if the above do not apply.



THE ROLE

J O B T I T L E	Chef de Partie
C O N T R A C T T Y P E	Permanent
W O R K I N G H O U R S	2080 hours per annum. You will be required to work bank holidays, evenings, and weekends.
R E P O R T T O	Senior Catering Manager, Head Chef, Sous Chef
S A L A R Y	£24,000 per annum

The following job description has been designed to give a clear definition of the role, but it is hoped that the employee will seek to develop the role to the best of their ability and that the role can be developed to make full use of their potential.

Purpose of the Role

As part of the continued growth of our catering operation we are opening new outlets this year and as a result we are looking for a Chef de Partie to join our team.

You will currently be in a similar position or ready for the next step in your career. Experienced in delivering freshly prepared meals and working in a fast paced, high volume environment is essential.

Experience with working with pizzas and/or a pastry section would be advantageous.

You will be hard working, reliable team player with excellent communication skills and have a passion for delivering an outstanding product to our guests.

Main Duties and Responsibilities

Leadership

- Shows initiative and willingness to support others.
- Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and food presentation
- Assist in the training of new kitchen employees to restaurant and kitchen standards and leads by example.

Main Duties and Responsibilities Continued

Due Diligence

- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organised for quality assurance
- Keeps stations stocked, especially before and during prime operation hours, ensure sufficient supply of products are defrosted for next day's trade as required.
- Verifies that food storage units all meet standards and are consistently well-managed.
- Complete all necessary paperwork relating to Shield Compliance Diaries.
- To maintain exemplary cleanliness and hygiene standards in all food areas relevant to the kitchen department. Meet all company and statutory requirements with regards to food hygiene and employee health and hygiene.
- To maintain all equipment within the catering operation through due care and diligence ensuring the best life for all kitchen equipment.
- To follow the cleaning schedule of the kitchen and clean sections and other areas as directed. Check all areas have been broken down to the correct standard expected.

Administration

- Supports in the participation of stock takes.
- When required, to take in deliveries by suppliers ensuring all stock signed for is present and undamaged.
- Accurately record fridge and cooking temperatures.

Culinary Skills

- Assist in supporting the day-to-day operation of the kitchen, coordinate food production schedules and ensure highest level of food quality, taste and presentation.
- Assists kitchen team and contributes to menu creation
- Ensures all food preparation and presentation meets our quality and restaurant standards.
- To ensure prep is completed for all section and the correct specification is followed at all times.
- To perform any other reasonable task or duty as directed by his or her supervisor.



THE PERSON

The successful candidate will have the following characteristics, skills, and qualifications:

Essential

- Experienced in delivering freshly prepared meals and working in a fast paced, high volume environment
- Intermediate understanding of professional cooking and knife handling skills.
- Understanding and knowledge of safety, sanitation and food handling procedures.
- A flair and enthusiasm for cooking with fresh quality ingredients.
- Commitment to quality service, and food and beverage knowledge.
- Able to work flexibly.
- Volume catering experience
- Energetic, proactive, highly motivated with a passion for excellence.
- Excellent interpersonal skills with the ability to develop and maintain collaborative working relationships.
- Professional communication skills are required.
- Stock taking experience.
- Ordering experience.
- Ability to take direction.
- Ability to work in a team environment.
- Ability to work calmly and effectively under pressure.
- Must have problem solving abilities, be self-motivated and organized.
- Honest, reliable, supportive, personal integrity and confidentiality.

Desirable

- Previous kitchen management/supervisory experience.
- Experience with working with pizzas and/or a pastry section would be advantageous.
- Experience working within a visitor attraction.

HOW TO APPLY

Please send your CV along with a letter of application
to recruitment@knowsley.com

CLOSING DATE:

Midnight on 31 March 2024

INTERVIEW DATE:

As and when suitable applications
are received interviews will be
arranged

