

CHEF DE PARTIE (ISCA & EDIE'S)

Reporting to

Head Chef/Sous Chef

Location & Hours

Full time, site-based across Isca and Edie's Kitchen. Includes evenings and weekends.

About Borde Hill

Borde Hill is a family-owned estate in West Sussex, set within 383 acres of botanical gardens and parkland. As part of an exciting new chapter, the Estate is developing a hospitality offering rooted in nature, sustainability and biodynamic produce.

The Stables will bring together multiple dining experiences — including Isca (a refined glasshouse restaurant) and Edie's Kitchen (a vibrant daytime bistro with retail) — all united by an ethos of *casual excellence*, seasonality and community.

The Role

As Chef de Partie, you are responsible for running your section across both Isca and Edie's Kitchen.

You take ownership of your section during prep and service, ensuring consistency, quality and organisation at all times. You are reliable, well-organised and proud of your craft, supporting the wider team to deliver smooth and efficient service.

What You'll Be Responsible For

Food & Quality

- Running your section to spec during prep and service
- Preparing and cooking dishes to agreed standards across both concepts
- Maintaining consistency of taste, timing and presentation
- Supporting menu changes and seasonal dishes

Kitchen Leadership

- Leading by example on your section
- Supporting and guiding Commis Chefs
- Communicating clearly with Sous Chefs and senior chefs during service
- Contributing to a focused, respectful and professional kitchen culture

Operations

- Managing prep lists and mise en place efficiently
- Ensuring correct storage, labelling and stock rotation
- Maintaining cleanliness and organisation of your section
- Supporting smooth service flow across both kitchens

Commercial Awareness

- Following recipes and portion control
- Minimising waste and using ingredients responsibly
- Understanding how your section impacts food cost and efficiency

Compliance & Safety

- Following food safety, hygiene and HACCP standards
 - Working safely and maintaining a clean, compliant section
 - Using equipment correctly and responsibly
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How We Measure Success

- Your section runs smoothly, efficiently and to a consistent standard
- Dishes are delivered with accuracy, quality and attention to detail
- You support junior team members and contribute positively to team culture

In addition to the duties outlined above, you will be expected to carry out any other tasks as directed by the Management team, which are reasonable and fall within your capabilities. Your duties may be subject to change in line with evolving operational requirements.

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- Preparation and organisation are strong ahead of service
 - Waste is minimised and ingredients are used responsibly
 - Cleanliness, hygiene and compliance standards are consistently maintained
 - You are developing your skills and progressing within the kitchen