

Fettes College

Chef de Partie



An opportunity has arisen for a Chef de Partie to join our amazing Catering Department - the Catering team play an important part in the life of the School. The Chef de Partie will be responsible for assisting the Kitchen Team in providing nutritious, healthy and delicious meals for students and staff during term time, and for the Fettes College Language School students and staff during the summer. The Chef de Partie will also be required to support functions and events within the College as required.

The Role

Reporting to the Executive Chef and Senior Sous Chefs, the Chef de Partie will be required to work 35 hours per week, 5 over 7 days and be able to work additional hours as required for core business and functions within the College. They should react quickly, efficiently and courteously to the needs of the School (student and staff) and to the request of duty management, whilst maintaining the cleanliness, hygiene and safety of the Catering Facilities.

Key Responsibilities

- Assist in the development of both student and hospitality menus.
- Assist in the delivery of service on the food counters, following all customer service standards.
- Ensure that all food is stored, handled and packed at the correct temperature and in accordance with food handling and hygiene regulations.
- When required, serve on food counters following all customer service standards.
- Ensure all machinery and equipment is used safely and in accordance with legislation.
- Ensure the quality and presentation of all food is to the highest standard.
- Ensure all work areas are always kept clean and waste is recorded and disposed of correctly.
- Be competent and skilled to work in all areas of preparation, cooking and serving.
- Always provide excellent levels of customer care.
- Responsible for monitoring and recording the day to day production schedule of each menu item.
- Comply with food hygiene and Health and Safety regulations and procedures.
- Any other reasonable duties as required in the provision of Catering Services.

It is not an exhaustive list of activities, and staff may be asked to carry out duties commensurate with the grade of the post. All staff are expected to accept a reasonable amount of overtime if requested from time to time. We reserve the right to adjust employee' shifts to cover the requirements of our business and cover annual holidays, although we make every attempt to minimise this.

Person Specification

- Have a passion for providing excellent customer service.
- Have a strong background in a similarly high volume/high quality establishment.
- Excellent time management skills.
- Passionate about food and delivering high standards as a matter of course.
- Be a competent multi-tasker, who can work under pressure, and as part of a happy and committed team.
- An Intermediate Food Hygiene qualification would be preferable, and experience of allergen legislation and special diets would be useful.
- Awareness of Health & Safety requirements within a catering environment.
- The demands of this role include the ability to be on your feet for the daily rostered hours and a high level of manual handling and physical dexterity.



Benefits

This is a permanent full-time role, working 35 hours per week 5 days over 7, early or back shift, with overtime available.

Annual Salary: Competitive salary, based on experience.

Staff Benefits: In addition to being part of a great team you will be entitled to a range of benefits that include:

- 30 days holidays and 8 days public holidays, generally taken outside term time.
- Time off over Christmas and New Year (2 weeks of annual leave) as the school is closed during this time.
- Parking within the campus grounds. The campus is easily accessed by car and bus; there is a bus stop located outside the campus serving several routes across the city and to rail stations.
- Membership of Westwoods gym and health club which offers a range of excellent fitness and leisure facilities including a 25m swimming pool.
- Free lunchtime meals during term time, and at other times when catering is provided, and you are on duty.
- Life insurance scheme.
- Excellent Employee Assistance Programme (EAP).
- You will be opted into the Fettes College Pension Plan after 3 months service. This scheme is a money purchase one, operating as a salary exchange plan. The College will contribute to the scheme a minimum of 8% and you will contribute a minimum of 2% employee. Fettes operate a contribution matching scheme up to 12% of base salary.
- Access to discounted healthcare, additional life insurance, shopping discounts, etc through our benefits portal.

Application Process

The closing date for applications for this role is **Tuesday 19th May 2026**. Interviews will take place week commencing **Tuesday 19th May 2026**. To apply please go to our website and follow the link for this vacancy: www.fettes.com.

If you would like further information prior to applying for this role, please contact Vladimirs Kruus, Executive Chef via V.Kruus@fettes.com or John Hutchison, Catering Manager via JG.Hutchison@fettes.com.

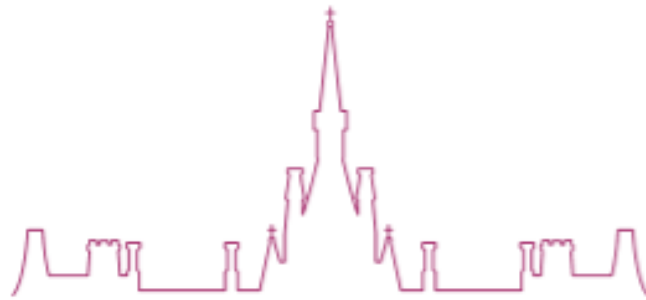
An offer of employment will be subject to two satisfactory references and a clean report obtained from the Disclosure Scotland PVG Scheme in view of the contact you will have with children during your normal duties.

We are passionate about creating a diverse workforce and welcome applications from under-represented communities. We particularly encourage applications from Black, Asian, and Minority Ethnic (BAME) candidates. If you would like to have an informal chat about the inclusive culture at Fettes College, or have any questions about how this might work for you, please contact Anushka Chakravarty, Deputy Head (Academic) at A.Chakravarty@fettes.com.



About Fettes

The school stands on a magnificent site of approximately 100 acres, within walking distance of Edinburgh's city centre and is a leading HMC co-educational independent boarding and day school, with our Prep School from age 5-13, with a Pre-Prep for 5-7 and a Prep School from 7-13. Known for its academic excellence, Fettes is unique in Scotland in following the English curriculum of GCSE examinations and the dual pathway of A Level and International Baccalaureate (IB) in Sixth Form. Fettes has a strong focus on pastoral care and all-round education, providing students with '*A place to live. A place to learn. A place to grow*'. Founded by Sir William Fettes in 1870, it was originally a boy's school and started admitting girls in 1970. The main building was designed by one of Scotland's leading architects, David Bryce. We are a community of more than 1000 individuals, made up of just under 700 students and over 300 dedicated staff.



Fettes Moving Forward

Our vision

We have created and developed a bold vision for Fettes, one which focuses on what we believe Fettesians should aspire to be, the skills they will need in life, and the impact we want them to make in the world. Our vision has four themes – Learning, Wellbeing, Our People, Our Community.

We have called this *Fettes Moving Forward: A place to live. A place to learn. A place to grow.*

You can discover our vision – and how it shapes and informs our future – at [Fettes.com/vision](https://www.fettes.com/vision)

