

JOB DESCRIPTION

Job Description: Chef de Partie

Purpose of job: Responsible for the overall running of your section. To maintain consistent high standard of food preparation and cooking as implemented by the Head Chef. To practice safe and professional working method at all times.

Responsible to: Head Chef

Liaison with: All employees and management

Main area of responsibilities

PRODUCT AND SERVICE QUALITY

- To consistently maintain an agreed high level of food production.
- To report for duty in good time, clean tidy and wearing the correct uniform.
- To motivate, train and develop all junior members of the kitchen brigade and work as a team.
- To maintain a high food standard as directed by the Head Chef.
- To continually achieve to succeed customer expectations.
- To help achieve budgeted food cost.
- To maintain a high standard of kitchen and back of house cleanliness.
- To be due diligent in all aspects of food preparation & production as laid down by our food handlers guide
- To daily follow guided measures on HACCP, COSSH & Food Due Diligence.
- To monitor stock movement and ensure there is minimum wastage.
- Develop a close working relationship with all hotel departments
- Maintain levels of service that consistently exceeds the expectations of our guests
- Liaise with the Head Chef and Sous Chef on menu.
- To undertake any reasonable requests made to you by the company, including flexibility in hours and responsibilities
- To comply with all policies and procedures as written in staff handbook.