



## **Job Description – Chef De Partie**

**Position Directly Reports to:** Head Chef and Sous Chef

**Position description:** As Chef de Partie we expect you to effectively run a section ensuring the quality of dishes being prepared are consistent and meet the established standards. A Chef de Partie is responsible for ensuring the more junior chefs or cooks in the kitchen are given clear direction and are effectively supervised to be able to develop their skills and showcase their precision and creativity.

### **Key Responsibilities/Accountabilities:**

- Set up and clean down the kitchen before and after service
- Ensure the kitchen is kept clean and hygienic at all times maintaining the necessary cleanliness steps and procedures
- Ensure all stocks of produce and ingredients are kept under optimum conditions, maintain day to day records
- Ensure all mise-en-place is always freshly prepared and on time
- Ensure all dishes are being prepared according to the correct recipe
- Preparing, cooking and presenting high quality dishes within the speciality section.
- Assisting the Head Chef and Sous Chef in creating menu items, recipes and developing dishes
- Preparing meat and fish and any/all assigned dishes
- Ensure that the production, preparation and presentation of food are of the highest quality at all times
- Ensure any anticipated issues are communicated promptly to the Head Chef or Sous Chef
- Ensure and control quality, operating and food costs on an ongoing basis
- Meet the standards of the personal grooming regarding cleanliness, sanitation and hygiene as stated in Staff Handbook
- Adhere to Health & Safety policies and regulations – complete all checklists accordingly
- Carry out any other duties as assigned by Head Chef or Sous Chef



**Key skills:**

- ❖ Attention to detail – heat control, measuring, portion sizing, precision, presentation, produce and ingredient selecting
- ❖ Culinary expertise – food preparation, grilling, ingredient selection, knife cuts & control
- ❖ Communicating clearly and warmly with co-workers and guests
- ❖ Following processes and recipes
- ❖ Being in charge of a station
- ❖ Ability to multitask, plan and cook meals in timely manner, plate and package potential delivery orders

I have read, fully understand and agree to full responsibility for the duties laid out in the job description.

Signed: \_\_\_\_\_ date \_\_\_\_\_

HeadChef: \_\_\_\_\_ date \_\_\_\_\_