

JOB DESCRIPTION

Chef de Partie

Reporting To:

- Head Chef/Sous Chef

Primary Function:

To manage the operation and organization of a section of the kitchen. Assisting chefs and producing stipulated items related to the menus and functions to the restaurants standards, to satisfy diner expectations. Gain overall culinary skills by working in all areas of the kitchen. And produce maximum quality whilst assisting the Head Chef obtain food and labour costs.

You will be responsible to carry out but not limited to all instructions & duties below:

Duties & Responsibilities:

- Produce items related to the menus and functions to the restaurants standard, to satisfy diner expectations
- Plan and organize work flows, order food items when required
- Assist the Head Chef in costing recipes and develop menu items for the restaurant as requested
- Keep recipe book up to date
- Keep kitchen environment and equipment clean and tidy and operational
- Treat equipment with care
- Ensure equipment and work environment are operational
- Ensure prep is up to date for days rostered off
- Keep all cleaning equipment orderly
- Moving stock where necessary
- Committed to team and a team player
- Follow instructions from the Head Chef/Sous Chef
- Follow health and safety procedures
- Be professional at all times
- Be presentable in chefs uniform and ensure personal hygiene is clean and tidy at all times
- Attend kitchen meetings
- Uphold morale and communicate with and support fellow staff