

Job Description

Chef de partie

Report directly to Head Chef, Sous Chef

Overall Objective

To work with the Head Chef to help to maintain the operating standards of performance, ensuring that the kitchen hygiene standards are without exception always adhered to. To ensure guests receive at all times through effective communication with all departments the highest level of customer care. Ensuring all costs are kept in line with the Kitchen budget, as guided by the Head Chef.

Key Responsibilities

- To ensure that all working areas are kept clean and tidy at all times.
- To prepare, cook and serve food as specified by the Head Chef and to ensure that the food meets the appropriate specification.
- To assist the Head Chef to supervise the Commis Chefs in all food preparation and food production in all kitchens.
- To assist the Head Chef in ensuring HACCP is in place to ensure due diligence in preventing an outbreak of food poisoning.
- To monitor the temperature, quality and portion size of all food served from the Kitchen areas.
- When accepting deliveries, care must be taken to check off items against the delivery note and the original order and to only accept the items if they are of the correct quality and standard. The number of items must also be checked. Any discrepancies must be marked on the delivery note and drawn to the attention of the Head Chef.
- To assist in food ordering by informing the Head Chef when stocks are reaching par stock levels.
- Ensure good communication throughout the Kitchen department at all times.
- To ensure the effective control of refrigeration and dry store goods to ensure that there is no waste.

Job Description

Chef de partie

- To ensure that all areas of responsibility are kept sanitised and free from dust and debris at all times, following, strict and pre-agreed cleaning schedules.
- To take an active role as a team member, welcoming new members of staff, assisting with their training and participating fully in all ongoing training initiatives.
- To ensure that the Company Health & Safety procedures are implemented within the department.
- To be aware of all legislation that is relevant to your work and ensure that all legal requirements are met, including: licensing, Health and Safety at Work, COSHH, Environmental Health, Fire Precautions, Manual Handling and any others.
- To assist the Head Chef to be responsible for all stocks held in the department, its requisition, safe storage and usage to ensure proper control of costs achieved.
- To assist the Head Chef and Restaurant Staff to ensure that all services used are correctly recorded and charged to the appropriate guest.
- To assist the Head Chef in controlling all operating expenses within the area in line with budgeted

PLEASE NOTE that this job description is not exhaustive, and you may be required to carry out other reasonable duties as required

