

CHEF DE PARTIE

You will support the Head Chef in ensuring the efficient and effective running of the Kitchen. You will ensure that the preparation and presentation of the food is of a high standard and complies with the food safety regulations. You will assist in the training of others. You will support the achievement of budgeted food gross profit and run your section to the highest possible standards.

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| Department: | Kitchen |
| Reports to: | Typically reports to the Sous Chef |

DUTIES & RESPONSIBILITIES

- To ensure all food is served to the required company standard.
- To ensure that your section is ran to the highest standards.
- To ensure ordering is accurate and all fridges, freezers and all food storage is stock rotated.
- To follow the specs set out by the Head Chef to ensure consistency in what you do every day.
- To support the Head Chef in implementing all new menus.
- To ensure that a high standard of cleanliness is maintained in the kitchen operation.
- To ensure that you are correctly dressed and adhere to high personal hygiene standards.
- To comply with all regulations as stated in the normal operating procedures.
- All maintenance issues reported immediately following the correct procedure.
- To demonstrate an understanding of the need to control operating costs and energy conservation to the hotel and company standards.
- When undertaking purchasing for the department that it is within the company guidelines.
- To participate in the monthly, stocktake and action any discrepancies immediately.
- To undertake all budgetary controls to achieve budgeted gross profit. Consideration given to stock control and rotation, purchasing, price and portion control, and wastage.
- To abide by all company and legal food safety standards.
- Maintain a professional working relationship with all departments in the hotel.
- Must attend all H&S, Fire and Food Safety Training as directed by designated Line Manager.
- Ensure that while you undertake your role you abide by the Health and Safety at Work Act 1974 and safe system of work appropriate to your role.
- Any other tasks as delegated by your Line Manager.

QUALIFICATIONS & REQUIREMENTS

- A level 2 or 3 NVQ.
- At least 3 years' experience in a professional kitchen.
- Level 2 Health & Safety.
- Level 2 or 3 in Food Hygiene.
- Basic reading, writing and math skills.

This job requires the ability to perform the following:

- Carrying or lifting items weighing up to 50 pounds / 23 kilograms.
- Standing up and moving about the kitchen.
- Handling food, objects, products and utensils.
- Bending, stooping, kneeling.

Other:

- Communication skills are used frequently when interacting with the other cooks, wait staff and supervisors.
- Reading and writing abilities are used often when preparing meals from a recipe, when assisting in the scheduling of the kitchen staff, or when monitoring inventory.
- Mathematical skills, including basic math, percentages, quantities, and variances are used frequently.
- Ability to comply to local laws regarding food handling or serving of alcohol.

The statements in this job description are intended to represent the key duties and level of work being performed. They are not intended to be ALL responsibilities or qualifications of the job.

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Employee Name (Print)

Employee Signature

Date