**Chef de Partie Job Description: Top Duties and Qualifications**

A Chef de Partie, or Line Cook, is responsible for food preparation. Their primary duties include preparing food before meal service begins, setting up and stocking kitchen stations and plating cooked foods.

**Chef de Partie duties and responsibilities**

The duties and responsibilities of a Chef de Partie vary depending on the restaurant, but they usually include:

* Setting up the kitchen prior to a restaurant’s opening
* Preparing a particular kitchen station by bringing all food containers to that point in the line
* Cooking a specific portion of each plated meal
* Assisting with marinating, cutting and precooking foods
* Cleaning the kitchen before the restaurant closes
* Cleaning and sanitising their area with warm water and soap
* Wrapping unused items and storing them in proper areas at the end of a shift
* Plating food creatively and maximising customer enjoyment

**What does a Chef de Partie do?**

A Chef de Partie prepares much of the food that comes out of a restaurant’s kitchen. They work under the supervision of a Sous Chef or Head Chef and are assigned a particular place on the line, such as the vegetable prep area, stove or grill. As food orders come into the kitchen, Chefs de Partie working at a particular kitchen station start preparing the portions of the order that their particular kitchen area is responsible for.

In addition to preparing meals, a Chef de Partie usually has several duties that revolve around keeping the kitchen operational and clean. Depending on the kitchen’s size, a Chef de Partie may need to clean the kitchen after and between meals.

**Chef de Partie skills and qualifications**

Chefs de Partie need a range of skills and qualifications to perform their duties effectively. These skills and qualifications include:

* Excellent verbal and written communication skills
* Organisational skills
* In-depth knowledge of the standards of baking, cooking and grilling techniques
* Ability to work under pressure and in a fast-paced environment
* Ability to quickly learn new recipes and new cooking procedures
* Time management skills
* Ability to work efficiently and cooperatively in a team environment
* Ability to solve problems quickly

**Chef de Partie experience requirements**

A Chef de Partie must have at least three years of experience working in a similar role or in a kitchen setting. Some employers prefer candidates who have several years of experience in catering and using commercial-grade kitchen equipment.

**Chef de Partie education and training**

There are no formal education requirements for a Chef de Partie, but many employers require candidates to complete on-the-job training. An entry level Chef de Partie who learns on the job begins with instruction on food preparation, safety and sanitation. They begin working at one kitchen station, and once they master that area, they can then move to other kitchen areas and learn the entire kitchen.

At upscale restaurants, a Chef de Partie may be required to complete some training in culinary arts. Many employers also require a Chef de Partie to obtain a Chartered Institute of Environmental Health (CIEH) Foundation Certificate in Food Safety (Level 2) and CIEH Intermediate Food Safety (Level 3).