



Infinity Brazil

DEMI CHEF DE PARTIE

Position Summary:

The primary responsibility of the Assistant Chef de Partie is to work under the guidance of the Chef De Partie and the Sous Chef to oversee a section with minimal supervision, and can be assigned independently.

Principal Duties and Responsibilities:

Possess familiarity with high quality operations and presentation standards.

- Possess strong leadership skills and the ability to train and coach subordinates.
- Serve as the link between the Galley Management and all other lower positions in a Galley Operation.
- Is efficient, flexible and open to change.
- Accomplish the production of international recipes on a daily basis, displaying quality preparation and presentation skills.
- Possess excellent food knowledge and a full understanding of culinary terms.
- Read, understand, follow and prepare company recipes.
- Complete tasks, and work efficiently and productively.
- Able to work in any section of a galley.
- Possess advanced knife handling skills
- Coordinate and supervise all personnel assigned to section.
- Assign and delegate tasks to subordinates.
- Review recipes on a daily basis.
- Maintain recipe folders in an immaculate condition.

- Follow through on any request within the area of responsibility received from the direct supervisor or manager on duty.
- Provide food samples, random food tastings and show plates when requested by direct supervisor.
- Control production levels.
- Recommend improvements and better cost control.
- Prepare daily electronic food requisitions needed section production.
- Countercheck deliveries for accuracy.
- Report discrepancies to immediate supervisor.
- Possess ability to oversee any main section (Sauce, Entremetier, Fish, Roast, Outlet CDP, Tournant and Cold Kitchen) and its entire food production.

Experience

Minimum of 5 years experience in an upscale hotel, resort, cruise ship or convention banqueting service.

- Minimum of 2 years experience in Assistant Chef De Partie role.
- Fluent in written and spoken English,
- Communicate effectively with the senior management.
- Possess ability to lead and make decisions.
- Good administrative skills.
- Experienced in coaching subordinates.
- Must be cost and quality conscious.

Preferred

College Degree in Culinary

*this job description is to be considered as a general reference of duties and responsibilities for the position as it might change according to ship and cruise line.

Effective: Jan/2020