



Infinity Brazil

CHEF DE PARTIE

Position Summary:

The primary responsibility of the Chef De Partie is to lead a section assigned by the Galley Management and oversee the entire production with minimum supervision.

Principal Duties and Responsibilities:

Take full ownership as an independently motivated professional.

- Accept assignment in any area of the Galley, either hot or cold section.
- Encourage leadership as a confident junior manager.
- Possess excellent food knowledge and a full understanding of culinary terms.
- Read, understand, follow and prepare company recipes .
- Maintain the quality and consistency in taste according to instructions provided by the corporate office.
- Complete tasks, and work efficiently and productively.
- Able to work in any section of a kitchen.
- 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.
- Maintain and ensure that Public Health regulations (US, Anvisa, Shisans, Canadian, Australian, etc.) are followed at all times on board.
- Ensure that all the HACCP procedures are applied at all times and followed accordingly

Experience

Minimum of 8 years experience in an upscale hotel, resort, cruise ship or convention banqueting service.

- Minimum of 2 years experience in 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

