

CHEF DE PARTIE

Applications are invited for the position of Chef De Partie

JOB PURPOSE

To oversee the preparation, cooking and presentation of meals in the assigned section and contribute in the planning and managing of activities related to the kitchen including menu creation, management of kitchen staff.

Key Accountabilities

- ❖ Responsible for timely and efficient preparation of all departmental/section food items according to the specifications, recipes and passenger load requirements.
- ❖ Monitor product storage, handling and consumption at all stages of production ensuring compliance to production standards and specifications.
- ❖ Monitor portion and waste control to optimise cost. Actively participate in creating awareness on waste, material usage and efficiency; investigate variances and take corrective action
- ❖ Train and communicate to staff on products, processes, menus, ingredients and equipment in the area of operation on an ongoing basis.
- ❖ Manage resource allocations in terms of material, staff and equipment in a logical and effective manner to deliver desired outputs of the department.
- ❖ Propose, define and implement ways to reduce costs/ expenses in a pro-active manner and act as a bridge between seniors and the team, for cascade and escalation of issues/ideas.
- ❖ Propose and implement recipe/ specification revisions in accordance with established procedures.
- ❖ Monitor and report equipment downtime and work with concerned team to design preventive maintenance schedules for his/her area/section.
- ❖ Train and guide the team to ensure scheduling and prioritizing of work to avoid any delays or quality concerns and to accommodate late orders or changes where reasonable.
- ❖ Adhere and apply all systems and procedures applicable in the workplace in accordance with company policies including but not limited to SOPs, GMPs, ISO9001-2008 QMS, OHSAS etc.

Essential Requirements & Competencies

Education Qualification:

High school diploma or Diploma in Hotel Management

Work Experience:

- Minimum of 4 years' experience in the culinary field
- Knowledge and experience of food products and processes in a facility with extensive in-house production.
- Excellent knowledge and understanding of all aspects of cooking. International recipe exposure
- Some exposure to creating recipes, menu development and costing

Skills:

- Strong communication skills
- Working knowledge of automated machines in kitchen or bakery, knife skills
- Food preparation and presentation skills
- Willingness to take on responsibility and ability

- Effective delegation skills
- Problem solving and decision making ability in real time, creative and out of box thinking
- Strong planning skills
- Willingness to learn, adapt and train him/herself in line with the organizational growth and technical advances