

## DEMI CHEF DE PARTIE

Applications are invited for the position of Demi Chef De Partie

### **JOB PURPOSE**

The jobholder is responsible for directly supervising production operation for specific section on a given shift/area in accordance with production department's policies, procedures and safety & hygiene guidelines whilst ensuring efficiency and cost standards are adhered to.

### Key Accountabilities

- Allocate work to subordinates, observe the working methods and productivity of assigned staff, assist them, and coordinate with senior production staff to provide them with the necessary training.
- Supervise all staff within his shift/section and assume responsibilities for their quality of work.
- Actively participate in training of culinary skills to junior staff
- Seek guidance and assist the seniors in case of any issues, focusing on preparation of food, managing equipment utilization and operability, resource allocation on daily basis.
- Make decisions to receive or reject products in accordance with published guidelines & procedures, request replacements or substitutions and escalate issues when necessary.
- Monitor HACCP records, ensure appropriate and timely updates – report and take corrective actions for variations.
- Monitor, assess and revise recipes through trials and innovative ideas using previous experience and guidelines with a focus on reducing costs without compromising on quality within the section or area of operation, keeping the supervisors informed of any such trials or efforts.
- Propose, define and implement ways to reduce costs/ expenses in a pro-active manner in consultation with seniors.
- Check and ensure customer satisfaction by adhering to specifications, albums, recipes, procedures at all times
- Maintain high standards of food safety, quality & hygiene

### Essential Requirements & Competencies

#### **Education Qualification:**

- Minimum Senior Secondary School certificate or Diploma in Hotel management or Culinary

#### **Work Experience:**

- Years of Experience: Minimum 3 years of experience including any apprenticeship or industrial training duration in the culinary field
- Area of Experience: Culinary field

#### **Skills:**

- Effective communication skills
- Good organizational skills
- Attention to detail
- Strong interpersonal and problem solving abilities
- Ability to multi-task
- Effective task management