

JOB DESCRIPTION

TITLE **Chef de Partie**

Working alongside an experience Kitchen team you will have the opportunity to work in various areas within the kitchen, although key aspect of this role will be the preparation of delicious foods for our guest.

MAIN DUTIES AND RESPONSIBILITIES

- Work with the Head Chef & Sous Chef in ensuring the smooth running of the kitchen.
- Manage your section within the kitchen with the assistance of the Sous Chef.
- Support junior members of your team by providing guidance and training.
- Ensure that all mis en place is freshly prepared and on time.
- Prepare dishes in accordance with agreed recipe and standards
- Minimise wastage.
- Adhere to all HACCP regulations regarding, personal hygiene, food preparation, production, service, storage and recording of same.
- Clean down kitchen after service and ensure any remaining food is stored according to food hygiene regulations
- Attend training as requested.

SUCCESSFUL APPLICANTS MUST HAVE

- Previous Chef de Partie experience in a similar environment
- Have a passion for and genuine interest in food.
- Ability to work under pressure
- Good training & recognised chef qualifications
- Good working knowledge of HACCP
- Strong interpersonal and communication skills