

BREWED AS.

COFFEE . KITCHEN . BAR

~Chef de Partie~

Objective: to provide great service to customers and. Maintain the quality of day to day running of the business.

Report to: Head Chef & Sous Chef

Responsible for: Kitchen team.

Relationship with: Head Chef, Sous Chef, Operation Manager.

Duties & Responsibilities:

- Takes care of daily food preparation & duties assigned by the superiors to meet the standard & the quality set by the Restaurant.
- Follows the instructions & recommendations from the immediate superiors to complete the daily tasks.
- Ensure all stock & deliveries are cared for & everything labelled.
- Coordinates daily tasks with the Sous Chef.
- Responsible to supervise junior chefs or kitchen hands.
- Able to estimate the daily production needs & checking the quality of raw & cooked food products to ensure that standards are met.
- Ensure that the production, preparation, & presentation of food are always of the highest quality.
- Ensure highest levels of guest satisfaction, quality, operating & food costs on an ongoing basis.
- Knowledge of all standard procedures & policies pertaining to food preparation, receiving, storage & sanitation.
- Full awareness of all menu items, their recipes, methods of production & presentation standards.
- Follows good preservation standards for the proper handling of all food products at the right temperature.
- Operate & maintain all department equipment & reporting of malfunctioning.
- Ensure effective communication between staff by maintaining a secure & friendly working environment.
- Establishing & maintaining effective inter-departmental working relationships.
- Have excellent knowledge of menu creation, whilst maintaining quality & controlling costs in a volume food business.
- Personally responsible for hygiene, safety & correct use of equipment & utensils.
- Ability to produce own work in accordance with a deadline & to assist & encourage others in achieving this aim.
- Checks periodically expiry dates & proper storage of food items in the section.
- Consults daily with Sous Chef & Head chef on the daily requirements, functions & also about any last-minute events.
- Guides & trains the subordinates daily to ensure high motivation & economical working environment.
- Should be able to set an example to others for personal hygiene & cleanliness on & off duty.
- Daily feedback collection & reporting of issues as they arise.
- Assess quality control & adhere to hotels service standards.
- Carry out any other duties as required by management.
- Assist the establishments culture in the kitchen to create an enjoyable working environment.