

JOB DESCRIPTION

**JOB TITLE:** Chef De Partie  
**DEPARTMENT:** Kitchen  
**RESPONSIBLE TO:** Senior Sous Chef

**PRIMARY PURPOSE OF JOB**

To work as part of the kitchen team. To prepare food that conforms to company and kitchen standards and be responsible for the day to day running of a given section within the kitchen.

**Summary of Duties and Responsibilities**

- To maintain the required level of hygiene standards as laid down both legally and by the standards manual.
- To maintain your personal equipment used to fulfil your job i.e. knives, shoes to the required standards as in (1).
- On a daily basis check with the function sheets and the Senior Chef on duty as to the work that needs to be carried out that day.
- To control a given section within the Kitchen to the standards as laid down and conform with health & safety, due diligence in standards manual.
- To be responsible for the basic day to day section training of the Commis and Demi Chef de Partie as required.
- To carry out / delegate mis-en-place needed, to the standards laid down.
- To check all mis-en-place is to company and kitchen standard carried out on given section by Commis/Demi Chef.
- To support colleagues at all times to ensure team work is maintained.
- To ensure work area is kept to a safe and hygienic state at all times.
- Report any breakdown or/and kitchen hazards directly to the Senior Sous Chef.
- Assist in the smooth running of kitchen service.
- No alcohol to be consumed during normal hours of service.
- To be aware of departmental and hotel objectives and assist in achieving them.
- To comply with and act in accordance with all Company fire regulations and to adhere to the Company's fire policy.
- To act in accordance with all Health & Safety and Hygiene regulations and to adhere to the Company's Health & Safety policy.
- To attend all statutory training as & when requested.
- To arrive at work at the correct time and in the correct uniform ensuring it is in immaculate condition.
- To behave in a friendly and hospitable manner to all guests, customers and staff.

This JOB DESCRIPTION is not exhaustive; therefore the job holder may be required, from time to time, to carry out tasks as & when requested by Management.