



B. CHEF DE PARTIE

Reporting to the Executive Chef, the successful candidate will be responsible for,

- Controlling a given section within the Kitchen to the standards laid down. To confirm with Health and Safety standards.
- Creation of high-quality dishes in his role as part of the Kitchen team.
- Cooking consistently and enthusiastically on a high level as directed by the Executive Chef.
- Checking the function sheets on a daily basis with the Senior Chef on duty as to the work that needs to be carried out for the day.
- Ensuring that his/her station and environment is kept hygienically clean and also working in a hygienic manner.
- Controlling incoming goods and stores them in perfect conditions.
- Reporting any breakdowns and/or kitchen hazards directly to the Executive Chef or to the Sous Chef in his absence.
- Assisting the Executive Chef and Sous Chefs with menu planning and or/ ideas as required.

Qualifications and Skills;

- Aged 25-35 years.
- Be holders of a certificate or diploma in food production or culinary arts.
- Should have at least three (3) years' experience in a similar position in the hotel industry.
- Knowledgeable about the culinary industry and food preparation.
- Organised, have the ability to delegate tasks well and work in a high stress environment.
- Knowledge of hygiene and safety standards in the Kitchen and possess discipline to enforce those standards.
- Flexible and able to work in 24 hr rotating shifts.

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