

Chef De Partie

Job Purpose: To assist the Senior Chefs in all areas of kitchen preparation, cooking and service. To comply with and follow out food hygiene and health and safety legislation in all kitchen and associated areas.

Duties and Responsibilities

- Prepare food for the specific area in which you are working.*
- To be trained to HACCAP level 2.*
- To store foods in proper closed containers in correct areas such as fridge, freezer or dry goods area.*
- Maintain hygiene standards, to company and HACCP standards, at all times, both in the working environment and also personally.*
- To comply and follow out food hygiene and health and safety legislation in all kitchen areas.*
- To comply and follow out food hygiene guidelines learned from the HACCAP level 2 health and safety legislation in all kitchen areas.*
- To clean down work area before, during and after service such as inside and outside of fridges, doors, worktops, splashbacks, equipment, shelves, under counters, ovens, bain-marie cold rooms, blast chiller as required in accordance with set standards.*
- Check all containers and trays in fridges for dates and advise senior chef if a product has reached its use by date or if a cooked product has reached 4 days.*
- Prepare menus in collaboration with colleagues.*
- Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes.*
- Put effort in optimizing the cooking process with attention to speed and quality.*
- Ensuring adequacy of supplies at the cooking stations.*
- To use knives and kitchen equipment with care and concern for others around you.*
- To comply with all standards and procedures as instructed.*
- Maintain food production records/reports and department files if requested*
- Follows correct procedures when accepting goods delivered and inform Senior Chefs of items to be ordered when supplies are low.*
- Perform miscellaneous job-related duties as assigned.*
- Complete HACCP forms and record all details accurately if requested.*