



CHEF DE PARTIE - JOB DESCRIPTION

| JOB OVERVIEW | | | |
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| JOB TITLE | Chef De Partie | TRAVEL FREQUENCIES | According to business needs |
| DEPARTMENT | Attaché | GRADE | - |
| LOCATION | Diplomatic Quarter, Riyadh | NATURE OF THE JOB | Field Based |
| REPORTS TO | Sous Chef | JOB TYPE | <input checked="" type="checkbox"/> Full Time <input type="checkbox"/> Part Time |

| JOB DETAILS | |
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| GENERAL JOB DESCRIPTION | <p>The Chef De Partie is responsible for overseeing a specific section of the kitchen. This position demands a skilled and experienced professional with a passion for culinary excellence and a commitment to maintaining the highest standards of food preparation and presentation. The ideal candidate will have expertise in a particular culinary area, such as sauté, grill, pastry, or another specialty, and be capable of managing and training junior kitchen staff. The Chef de Partie must be able to work efficiently under pressure, collaborate effectively with other kitchen staff, and consistently produce dishes that meet the complex's luxury standards.</p> |
| DUTIES & RESPONSIBILITIES | <ul style="list-style-type: none">• Take care of daily food preparation and duties assigned to meet the standard and the quality set.• Follow the instructions and recommendations from immediate superiors to complete the daily tasks.• Coordinate daily tasks with the sous chef.• Responsible for supervising junior chefs.• Estimate the daily production needs, and check the quality of raw and cooked food products to ensure that standards are met.• Ensure that production, preparation and presentation of food are of the highest quality at all times. |



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| | <ul style="list-style-type: none">• Ensure highest levels of guest satisfaction, quality, operating and food costs.• Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.• Full awareness of all menu items, recipes, methods of production and presentation standards.• Follow good preservation standards for the proper handling of all food products at the right temperature.• Operate and maintain all department equipment and reporting of malfunctioning.• Ensure effective communication between employees by maintaining a secure and friendly working environment.• Establish and maintain effective departmental working relationships.• Excellent knowledge of menu creation, while maintaining quality and controlling costs in a volume food business.• Responsible for hygiene, safety and correct use of equipment and utensils.• Produce own work in accordance with deadlines .• Assist and encourage team members.• Check periodically expiry dates, and proper storage of food items.• Consult daily with sous chef and executive chef on the daily requirements, functions and any last minute events.• Guides and trains the subordinates on a daily basis.• Set an example to colleagues for personal hygiene, and cleanliness.• Assess quality control and adherence to organisation service standards.• Carry out any other duties as required by management. |
| EDUCATION & TRAINING | <ul style="list-style-type: none">• Culinary Degree, Bachelors in Restaurant Management, or similar fields with proven years certification. |
| KNOWLEDGE & EXPERIENCE | <ul style="list-style-type: none">• Proven years of experience in cooking in a well-established organisation or full service restaurants.• Minimum of two years in a supervisory role. |



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| SKILLS & ABILITIES | <ul style="list-style-type: none">• High level of spoken and written english.• Flexible working hours subject to the demands of the business.• Able to work under pressure.• Excellent culinary catering talents. |
| HOURS / SHIFTS | 9 Hours (+/- 90 minutes) |