



JOB DESCRIPTION - CHEF DE PARTIE

Job Overview			
Job Title	Chef De Partie	Travel Frequencies	Yes
Department	Venues	Grade	
Location	Riyadh , Saudi Arabia	Nature of the Job	Office Based
Reports To		Job Type	<input checked="" type="checkbox"/> Full time <input type="checkbox"/> Part time

Job Details	
General Job Description	The Chef De Partie is responsible for supporting the head and sous chef in the kitchen, delivering consistently high-quality food, handling purchase orders and ensuring that items arriving without authorization are not received. Also, ensure the highest standards and consistent quality in the daily preparation, and keep up to date with the new products, as well as, recipes and preparation techniques.
Duties & Responsibilities	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.• 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.



	<ul style="list-style-type: none">• 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 organization service standards.• Carry out any other duties as required by management.
Education & Training	<ul style="list-style-type: none">• Hotel Management Graduate or Culinary Degree with proven years certification.
Knowledge & Experience	<ul style="list-style-type: none">• Proven years of experience in cooking in a well-established organization or full service hotels.• Minimum of two years in a supervisory role.
Skills & Abilities	<ul style="list-style-type: none">• High standard of spoken and written english.• Flexible working hours subject to the demands of the business.• Able to work under pressure.• Excellent culinary catering talents.
Working Conditions	Office/ Field based
Work Environment	Flexible
Hours / Shifts	9-6 Flexible (+/- 90 minutes)