AQUA

Job Description
Chef De Partie

Responsible To: Head chef & Sous Chef

Direct the preparation, seasoning and cooking of all dishes on the menu to company standards, you will show a desire for development within the department. You will be a great trainer and be willing to train the jnr team members.

Job tasks

1) Switch all equipment on ready for opening
2) Inspect the equipment to ensure it conforms to established standards
3) Assist the chefs with putting all deliveries into designated storage area's
4) Check the LED, specials & familiarize yourself with the menu's
5) Set up your section for service (refer to pre service checklist)
6) Ensure the food prepped¸ cooked & garnished is to specification & within a suitable time
7) Assist the senior chefs with storage organization
8) Carry out the clean as you go policy conforming to hygiene standards
9) Complete any weekly cleaning jobs still outstanding
10) Closedown your section (refer to closedown checklist)
11) Ensure fridges are labelled & cleaned
12) Assist the senior chefs with food margins
13) Ensure your section is closed (refer to closedown checklists)

Skill Requirements (Coordination - Adjusting actions in relation to others actions).

Management of Personnel resources - Motivating, developing, and directing people as they work, identifying the best people for the job.
Time management - Managing one's own time and the time of others.
Communicating - Talking to others to convey information effectively.
Instructing - Teaching others how to do something.
Monitoring - Monitoring / assessing your own performance and the performance of jnr team in order to take suggestive improvements and corrective action to the Head chef.
Active learning - Understanding the implication of new information for both current and future problem solving and decision making.

Ability Requirements

Oral expression - The ability to communicate information and ideas in a way that others understand.
Information ordering - The ability to arrange and organise things in a certain order according to specific rules.
Problem sensitivity - The ability to spot when something is wrong or is likely to go wrong. It does not involve solving the problem, only recognising there is or could be a problem.

Job activities

Identifying objects, actions and events - Identifying information by categorizing, estimating, recognizing differences or similarities, and detecting changes in certain circumstances or events.
Scheduling work and activities - Scheduling events, programs and activities, as well as the work of others.
Judging the qualities of the things, services, or people - Assessing the value, importance, or quality of things or people.
Guiding, directing and motivating the team - Providing guidance and direction to the team.
Evaluating information to determine compliance with standards - Using relevant information and individual judgement to determine whether events or circumstances comply with laws, regulations or standards.

However, the Company reserves the right to review or change your job function and duties from time to time in accordance with the needs of the Company.