



JOB DESCRIPTION

CHEF DE PARTIE

Summary:

To demonstrate and help maintain high levels of service that consistently exceeds the expectations of our clients. The Chef de Partie is in charge of the designated station but can help anytime in any different stations as required.

The Chef de Partie reports to the Head Chef & Sous Chefs.

Duties:

- To understand and be aware at all times of food costs (recipe costing) and percentages and understand how daily departmental costs influence profit and loss results.
- To monitor stock movement, to ensure stock security, you may be asked to partake in stocktaking when needed.
- To ensure minimum kitchen wastage.
- To assist with the provision of training and development for department staff in kitchen procedures.
- To ensure knowledge of the product is maintained and communicated to all relevant personnel.
- To work with the other Chef de Partie/ commis to ensure the mise en place is completed.
- To report any maintenance issues to the Head Chef / Sous Chef immediately.
- To comply with all Bibi's policies and procedures to ensure that all statutory regulations are observed. To wear the full and correct uniform at all times whether on the public eye or back areas.
- You may display your creative cooking ability by presenting your food in a visually appealing way and developing new dishes and menus. You may also assist the Sous Chef or Head Chef to develop new menus and dishes.
- Ensure the cleaning schedule is adhered to and that cleaning tasks are delegated as appropriate
- To comply with the conditions of the food hygiene policies.

- To be familiar with the opening and closing procedures of the kitchen and carry them out as rotated.
- To be flexible and willing to help other departments at busy times if required.
- To attend all meeting and training sessions in which you are required.
- Carry out daily and weekly procedures including temperature checks, food labelling/dating and storage and to ensure records of such are up to date.