

CHEF DE PARTIE

Job Title:

Chef de partie

Place of Work:

A hotel or restaurant kitchen

Scope or General Purpose:

To take full responsibility for the running of a particular section of a large kitchen.

Responsible to:

Sous Chef

Responsible for:

Subordinate kitchen staff, cooks, commis de partie, apprentices (or trainees)

Hours of Work:

Variable, usually determined by opening times of restaurant/dining room.

Liases with:

Storeman

Back of the house staff

Limits of Authority:

To be agreed

Main Duties:

- To ensure that all stocks are kept under optimum conditions.
- To ensure that all mise-en-place is always freshly prepared and on time.
- To ensure that all dishes are being prepared to the correct recipe and to the correct quantity.
- To ensure that all dishes reach the hot plate or pass correctly garnished, the correct portion and size, presented on the prescribed serving dish in the prescribed manner.
- To ensure that his section is being kept clean and tidy at all times.
- To ensure that junior cooks and trainees receive the right training and optimum guidance.
- To ensure that any anticipated shortages are communicated promptly to the sous chef or head chef.
- To ensure that no horseplay is allowed in his section and that all staff under his control are treated fairly and with courtesy.
- To deputise in the sous chef's absence and take charge of the kitchen when directed to do so.
- To attend training courses and seminars as and when required.