

THE KILLARNEY PARK

Job Title: Chef de Partie

Reports To: Head Chef, Sous Chef, Management

Main Purpose of Job:

The Chef de Partie is responsible for managing and overseeing a specific section within the kitchen, ensuring the highest standards of food preparation, quality, and presentation. This role involves both leadership and creativity, as well as adherence to food safety and hygiene protocols.

Main Duties and Responsibilities:

Kitchen Operations

- **Food Preparation & Presentation:** Work closely with the Head Chef and kitchen team to maintain exceptional quality in food preparation and presentation.
- **Food Hygiene & Safety:** Adhere to the Company Food Hygiene and Health & Safety policies at all times, ensuring a safe and clean working environment.
- **Section Management:** Organize and manage your designated section within the kitchen, ensuring smooth operations and efficiency.
- **Delegate Work:** Supervise and delegate tasks to kitchen assistants and junior staff within your section.
- **Menu Contribution:** Assist in the development and compilation of menus for your section, providing creative input and new dish ideas.
- **Creativity:** Keep up to date with current food trends and contribute to the development of menu items that reflect these trends.

Leadership and Teamwork

- **Team Communication:** Foster good communication within the kitchen team to ensure smooth service and a collaborative working environment.
- **Accountability:** Take responsibility for the performance of your section, ensuring the quality and consistency of dishes served.
- **Handling Complaints:** Address any customer complaints professionally and promptly, ensuring customer satisfaction.
- **Machinery Operation & Care:** Safely operate and maintain kitchen machinery, adhering to health and safety procedures.

Kitchen Maintenance and Standards

- **Cleanliness and Hygiene:** Maintain a clean and tidy kitchen, adhering to HACCP (Hazard Analysis and Critical Control Points) standards and other hygiene protocols.
- **Delivery Checks:** Inspect deliveries to ensure the quality, quantity, and accuracy of orders received.
- **Stock Management:** Ensure proper fridge management, stock rotation, and minimize food wastage.
- **Waste Management:** Be cost-conscious and take measures to minimize waste in your section, helping to maintain the kitchen's profitability.

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Personal Standards

- **Hygiene & Grooming:** Maintain a high standard of personal hygiene and grooming at all times. Lead by example in maintaining cleanliness and professionalism.
- **Timekeeping:** Arrive for work on time and in a clean uniform, including the appropriate kitchen attire (e.g., hats).
- **Health & Safety:** Take reasonable care for your health, safety, and the well-being of others in the workplace.

Training and Development

- **Training Assistance:** Participate in staff training to improve kitchen skills and knowledge, ensuring all team members meet the required standards.
- **Ongoing Improvement:** Be open to feedback and correction to continuously improve personal performance and kitchen efficiency.

Additional Duties

- **Meetings:** Attend department and food & beverage meetings as required.
- **Ad-Hoc Tasks:** Perform any other duties as directed by the Head Chef or Sous Chef to support the smooth operation of the kitchen.