

CHEF DE PARTIE

The Chef the Partie assists the Executive Chef in the smooth and efficient operation of the entire kitchen team and is responsible for maintaining and exceeding all standards of service and guests satisfaction.

Responsibilities:

- Preparing and arranging food according to standards set by Executive Chef
- Monitoring food holding, fridge and freezer temperatures
- Keeping aware of daily functions in restaurant and catering
- Ensuring quality and standard of food
- Minimizing spoilage, waste and exercising portion control.
- Ensuring fridges, freezers and work area are left in a tidy and organized manner.
- Ensuring food is properly stored and wrapped
- Rotating stock report to Executive Chef and Pastry Chef
- Maintain effective communication within the kitchen management
- Ensure highest quality and standard of food
- Maintain a clean and organized work area and ensure proper food safe procedures are followed by all staff
- Show creative input
- Ensuring the Health and Safety of employees at all times
- Highly reliable and responsible
- Excellent organizational and time management skills
- Proven ability to work well under pressure in a fast-paced environment
- Professional demeanor and excellent communication skills
- Physical Work may be required

Qualifications:

- Minimum 5 year experience in a similar role
- Food safe level 1 certification
- Ability to lift 25 kg
- Ability to work 8-hour shift standing

Please send your resume to [**info@bearfootbistro.com**](mailto:info@bearfootbistro.com)