
Demi Chef de Partie

Reports to: Executive Chef, Sous Chef & Chef de Partie

Scope

To work effectively & efficiently in all areas of the kitchen as required.

Duties & Responsibilities

- Motivate & train apprentices & coworkers
- Work within budgeted guidelines
- Prepare an adequate level of mise-en-place based on business levels
- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for clients as instructed by Chef
- Oversee subordinate personnel in preparation, cooking and handling of food
- May plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies.
- Supervise in absence of Chef de Partie or Sous Chef

Physical Demands

- Lifting 20 lbs maximum
- Frequent lifting and/or carrying up to 10lbs
- May require significant walking/standing
- May involve sitting with pushing and pulling of arm and or leg controls

Desired Skills & Attributes

Knowledge

- Grade 12 or equivalent
- Inter-provincial Red Seal or equivalent education/experience
- Food Safe Certification
- 2-3 years of supervisory experience
- 3-5 years in high volume kitchen environment

Skills

- Attention to detail
 - Excellent communication skills
 - Fit to stand for long periods of time
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4 Diamond Service

- Associate exhibits a professional vocabulary in all communication with guests and employees
- Associate is always properly attired in uniform, with clearly visible name tag
- Anticipates guest's needs or offers a personalized recommendation
- Associate is efficient yet unhurried and sensitive to the manner of the guest
- Associate exhibits a sincere desire and compliance to all guest requests