

Job Role: Chef de Partie

The **Chef de Partie** is a cornerstone of our kitchen team, responsible for managing a specific section of the kitchen and ensuring that the quality, consistency, and creativity of dishes meet our high standards. This role requires strong technical skills, a collaborative spirit, and a passion for excellence in the culinary arts.

Key Responsibilities

- **Food Preparation & Cooking:**
 - Oversee and manage the preparation, cooking, and presentation of dishes in your assigned station.
 - Ensure that all recipes are followed accurately and that dishes are prepared to meet both quality and presentation standards.
- **Team Collaboration:**
 - Work closely with the Sous Chef and Head Chef to support the smooth flow of kitchen operations.
 - Mentor and guide junior staff in your section to foster a supportive and high-performing team.
- **Menu Contribution:**
 - Collaborate with the culinary leadership on menu planning and new recipe development.
- **Hygiene & Safety Standards:**
 - Maintain impeccable cleanliness and organization in your workstation at all times.
 - Adhere to food safety and hygiene regulations to ensure a safe working environment.

- **Inventory & Stock Control:**

- Monitor stock levels in your section, notifying when supplies need replenishing.
- Assist in reducing waste by maximizing ingredient usage and maintaining efficiency in production.

- **Adaptability:**

- Step in to assist other kitchen sections as needed to maintain operational flow during busy periods.

Qualifications

- **Experience:**

- Proven experience as a Chef de Partie or in a similar culinary role.
- Expertise in managing a designated kitchen station with efficiency and precision.

- **Skills & Knowledge:**

- Deep understanding of culinary techniques, food preparation, and plating standards.
- Strong organizational skills and attention to detail in a high-pressure environment.

- **Personal Attributes:**

- A proactive and solution-focused mindset, with a passion for continuous learning and development.
- Ability to collaborate effectively with a diverse kitchen team.



What We Offer

- **Growth & Development:**
 - Hands-on training in Pan-Asian culinary techniques, allowing you to broaden your culinary expertise.
 - Opportunities for career advancement within our growing restaurant group.
- **Dynamic Work Environment:**
 - Engage with a passionate team in a fast-paced, creative setting where innovation is celebrated.
 - A supportive culture where your ideas and contributions to our culinary offerings are highly valued.