

POSITION profile



Position	Chef de Partie
Function	To ensure efficient operation of the main line; Colors Café, Lobby Lounge, Oasis, Henry's Pub, Room
Responsibilities	<ul style="list-style-type: none">• Supervise & assist line cooks in preparation, cooking, garnishing, presentation, etc.• Prepare and cook meals for banquets including pastries, sauces, soups, salads, vegetables, meat, poultry and fish.• Create decorative presentation displays and assist in plating during functions.• Monitoring quality and consistency of items being prepared.• Assist in training of apprentices and line cooks.• Maintains supplies inventory by checking stock; anticipating needs; placing and expediting orders; verifying receipt.• Assist line cooks and servers in accommodating special dietary requirements.• Maintaining cost control by ensuring adherence to recipes, controlling wastage and ensuring preparation standards are followed.• Maintains a sanitary kitchen by adhering to state and local sanitation, storage, and refrigeration requirements and codes; cleaning equipment.• Perform daily inspection of work area and equipment to ensure everything is in working order, and write work orders for equipment in need of repair.• Ensuring a safe work environment by ensuring adherence to, and promoting various elements of the hotels Health & Safety program.• Review with associates applicable safety rules/procedures and monitor compliance.• Perform all duties in a safe manner according to established safe work practices.• Report any accidents, injuries, near misses and/or hazardous conditions.• Other related duties as necessary.
Qualifications	<ul style="list-style-type: none">• Minimum 10 years culinary experience within a high volume operation.• Working knowledge of municipal health standards for kitchen operations.• Knowledge of kitchen equipment and procedures.• Ability to communicate effectively both verbally and in writing in the English.• Ability to work cooperatively with culinary and serving teams.• Preference will be given to candidates with previous kitchen supervisory experience.• Preference will be given to candidates with culinary certification through a recognized institution.
Hours of work	Days of the week vary according to business levels.
Reports to	Executive Chef