**A close up of a logo

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**Chef de Partie**

**Key Responsibilities:**

* Prepares and properly garnishes food orders as they are received in accordance with recipes and proper plate presentation
* Supervises and supports team members in own section to achieve optimum quality
* Follows proper safety, hygiene, and sanitation practices always
* Ensures close of section in accordance with departmental procedures and standards

**Requirements:**

* A proven track record in a similar role within a quality environment and to be able to demonstrate excellent standards and team member supervision
* A positive approach, excellent organisational skills, and a passion for producing high quality customer care.
* Driven and ambitious to inspire the team to consistently deliver and exceed food and service standards
* Team player, clear thinker with excellent communication abilities
* Previous experience in a similar role
* HACCP trained
* Ability to work as part of a team
* Strong communication skills
* Eager to learn and progress
* 2 years’ experience as a senior chef.