

LA PLANCHA

Chef de Partie (CDP)

Job Description

CDP act as a right hand to Sous Chef in the running and supervision of kitchen. They also responsible for preparing and producing food items, a la carte, buffet, banquets. Employer needs a flexible and confident candidate to take over any section of the kitchen operation at anytime, to ensure quality and presentation of all food served throughout the restaurant, to supervise the daily food production in accordance with standards, policies and procedures, and to ensure that the customer's expectations are consistently exceeded at all times.

Primary Responsibility

- Implement menus and organize food costs together with Sous Chef
- Plan staff rosters and supervise the activities of cooks and assistants
- Order food, kitchen supplies and equipment
- Demonstrate techniques to cooks and advise on cooking procedures
- Prepare and cook food
- Supervise cooking and plating of dishes during service time
- Enforce and maintain the highest of standards in preparation, cooking and presentation of all foods prepared
- Explain and enforce hygiene regulations

Qualifications:

- Proven experience in a Chef de Partie role
- Excellent use of various cooking methods, ingredients, equipment and processes
- Food knowledge and creativity
- Culinary school diploma strongly preferable
- Minimum 3 years experience in similar position
- Ability to speak English is a plus