Chef de Partie

Job Description:

**Chefs de Partie** are the main cooks in a high end restaurant. They set up and stock food items and other necessary supplies needed for cooking dishes. They prepare food items by cutting, chopping, mixing, and preparing sauces. They are generally assigned to a specific station but can rotate as needed. They cook the food to order for patrons by grilling, frying, sautéing, and other cooking methods to specified recipes and standards. In a restaurant they are usually assigned a particular area of production in the kitchen, such as fish, pastry, vegetables, or grilled foods. Typically, a chef de partie is the only person in his or her department. In large restaurants, however, they may have their own assistants, such as a commis or a demi-chef de partie. Chef de parties prepare, cook, and assemble dishes within their assigned area.

Job Responsibilities:

* Set up and stock stations with all necessary supplies
* Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
* Prepares a variety of meats, seafood, poultry, vegetables, dairy and other food items using knives, electric mixers, immersion blenders, food processors, scales, and portion bags.
* Processes prepared foods for service using ovens, gas stoves, griddles, and broilers
* Assure that each item is cooked to the Chef and guest’s specifications
* Garnish each dish properly
* Answer, report and follow executive or sous chef’s instructions
* Maintains a clean and sanitary work station area including tables, shelves, broilers, sauté burners, ovens, flat top griddles and refrigeration equipment both during and after service
* Stock inventory appropriately
* Ensure that food comes out simultaneously, in high quality and in a timely fashion
* Assumes responsibility for quality, food safety/sanitation and timeliness of products served
* Maintain a positive and professional approach with coworkers and customers
* Perform other related duties as assigned by the management staff

Job Qualifications:

* Bachelors in culinary arts or diploma from accredited culinary institute required
* Maters in culinary arts or related field preferred
* Experience as a chef de partie

Opportunities as a chef de partie are available for applicants without experience in which more than one chef de partie is needed in an area such that an experienced chef de partie will be present to mentor.

Job Skills Required:

* Working knowledge of the fundamentals of cooking.
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment
* Ability to cook
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders