Demi-Chef de Partie

Job Description:

**Demi-Chefs de Partie** are assistants to the main cooks in a large 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. They prepare, cook, and assemble dishes within their assigned area by assisting the chef de partie.

Job Responsibilities:

* Assist the chef de partie
* 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:

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

Opportunities as a demi-chef de partie are available for applicants without experience in which more than one demi-chef de partie is needed in an area such that an experienced demi-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 like cryovac, slicing machine, juicer, small wares etc.
* 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