

This Chef de Partie job description template includes key Chef de Partie duties and responsibilities. You can post this template on job boards to attract prospect applicants.

### **Job Brief:**

We are looking for a professional Chef de Partie to amaze the patrons of our establishment with excellent cooking according to the chef's recipes and specifications. Your work will be an important factor to a client's contentment. The ultimate goal is to expand our clientele and reputation to ensure long-term success.

### **Responsibilities:**

- Prepare menus in collaboration with colleagues
- Ensure adequacy of supplies at the cooking stations
- Prepare ingredients that should be frequently available (vegetables, spices etc.)
- Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes
- Put effort in optimizing the cooking process with attention to speed and quality
- Enforce strict health and hygiene standards
- Help to maintain a climate of smooth and friendly cooperation

### **Requirements:**

- Proven experience in a Chef de Partie role
- Excellent use of various cooking methods, ingredients, equipment and processes
- Ability to multitask and work efficiently under pressure
- Knowledge of best cooking practices
- Culinary school diploma