

POSITION DESCRIPTION



POSITION TITLE	Chef de Partie
REPORTING TO	Chef de Cuisine
DEPARTMENT	SONG Hotel
CLASSIFICATION	Hospitality Level 6 Cook Grade 5

THE ROLE

To impress our diners by delivering a consistent quality product, ensuring a high level of cleanliness and safety in the kitchen, maintaining our standards and exceeding our diners' expectations. Working closely with the Head Chef, Sous Chef and Front of House to ensure successful delivery of quality food. Requires a team focused hands-on individual with all food preparation and execution of food service.

KEY RESPONSIBILITIES

Duties

- Provide exceptional food for breakfast and dinner service
- Directs food preparation and collaborates with Chef de Cuisine
- Oversee the preparation, cooking and presentation of meals
- Enforcing strict health and hygiene standards in all food storage and preparation areas
- Ensure all tasks are performed in a timely manner to the highest standard achievable
- Have a flexible approach to requests and be able to work under pressure
- Ensure the section is maintained and assist in training junior staff
- Other tasks as assigned

QUALIFICATIONS, EXPERIENCE AND ATTITUDE

- Experience in a similar role
- Demonstrated ability to accept, learn and deal diplomatically with customer feedback
- Dinner, breakfast and catering experience
- Solid and demonstrated knowledge and understanding of food, food safety and WH&S regulations
- Team player who is approachable with strong interpersonal and listening skills together with the ability to empower
- Ability and willingness to work in a team and independently
- Results focused, self-motivated and a self-starter who goes above and beyond
- Doesn't settle, strives for continuous improvement and has a high level of integrity

At YWCA Australia, we live our values every day

