



TITANIC HOTEL
BELFAST

JOB DESCRIPTION

POSITION: CHEF DE PARTIE
DEPARTMENT: KITCHEN
REPORTS TO: EXECUTIVE CHEF, SENIOR SOUS CHEF AND JUNIOR SOUS CHEF
RESPONSIBLE FOR: COMMIS CHEFS

JOB PURPOSE

To ensure the smooth and efficient running of the kitchen section for which you are responsible. To implement and maintain a high standard of hygiene. To produce food to the required standard, following all the published specifications and standards

MAIN RESPONSIBILITIES AND KEY TASKS

- To be responsible for the mis-en-place of the Bar, Restaurant and Functions kitchens as for their particular section
- To be responsible for the kitchen service for their section
- To assist the Executive Chef, Senior and Junior Sous Chefs with ordering requirements
- To train Commis Chefs in their job requirements
- To discuss with the Executive Chef, Senior and Junior Sous Chefs matters relating to the preparation and service of foods
- To develop and maintain positive and productive working relationships with the rest of the brigade and other colleagues
- To maintain a high standard of kitchen cleanliness and hygiene practice
- To report to Executive Chef, Senior and Junior Sous Chefs equipment faults and defects
- To attend all relevant training as and when required
- To show willingness to take on additional responsibilities when necessary
- Familiarise yourself with our Core Values TITANIC which link to the desired behaviours that we expect all our employees to display
- To have a thorough knowledge of and adhere to the law about the following company regulations:
 - Fire regulations and procedures
 - Health and safety regulations
 - First aid procedures
 - Food hygiene regulations
- To be attired correctly at all times and to maintain a high standard of personal hygiene and cleanliness
- To undertake special duties or work outside the normal daily/weekly routine but within the overall scope of the position at the request of the Executive Chef, Senior and Junior Sous Chefs and Deputy General Manager



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The statements in this Job Description are intended to describe the essential nature and level of work being performed. They are not intended to be ALL responsibilities or qualifications of the job.

I confirm that I have read and agreed this Job Description explaining the main duties of my job.

SIGNATURE		
Employee name:	Employee signature:	Date: