



TITANIC HOTEL  
BELFAST

## **JOB DESCRIPTION**

<b>TITLE:</b>	<b>Chef de Partie</b>
<b>DEPARTMENT:</b>	Kitchen
<b>RESPONSIBLE TO:</b>	Head Chef, Assistant Executive Head Chef
<b>RESPONSIBLE FOR:</b>	All Commis Chefs

---

### **Job Purpose**

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

### **Main Responsibilities/Key Tasks**

- To be responsible for the mis-en-place of the Restaurant and functions as for their particular section.
- To be responsible for the service of the functions and Restaurant as for their Section.
- To assist the Head Chef and Assistant Executive Head Chef with ordering requirements.
- To train Commis Chefs in their job requirements.
- To discuss with the Head Chef and Assistant Executive Head Chef matters relating to the preparation and service of foods.
- To develop and maintain positive and productive working relationships with the rest of the team and other colleagues.
- To maintain a high standard of Kitchen cleanliness and hygiene practice.
- To report 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 with regard to 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 Head Chef/General Manager/Deputy General Manager.