

JOB DESCRIPTION

CHEF DE PARTIES

JOB PROFILE

Job Title : Chef De Parties
Department : Mr Punch Public House
Work Location : Singapore

ORGANIZATIONAL RELATIONSHIP

Reporting Superior's Title : Head Chef
Subordinates : N.A.

DUTIES & RESPONSIBILITIES

- Manage a section within the kitchen.
- Oversee the preparation, cooking, and presentation of meals according to the restaurant standards.
- Ensure that dishes are prepared and cooked.
- Ensure that stock is rotated and controlled within the specific section of the kitchen.
- Responsible for the kitchen cleanliness.
- Ensure full understanding of the functional administration of the restaurant.
- Maintain a detailed Knowledge of the full menu and be able to explain dish descriptions.
- Enforce strict health and hygiene standards in the kitchen; and troubleshooting any problems that may arise
- Ensure all policies, procedures, standards and guidelines are carefully adhered to.
- Other ad-hoc duties assigned by management.