

POSITION profile



Position	Chef de Partie (Main Line)
Function	To ensure efficient operation of the main line; Colors Café, Lobby Lounge, Oasis, Henry's Pub and Room Service.
Responsibilities	<ul style="list-style-type: none">• Supervise & assist line cooks in preparation, cooking, garnishing, presentation, etc....• Monitoring quality and consistency of items being prepared.• Assist in training of apprentices and line cooks.• Perform daily inspection of work area and equipment to ensure everything is in working order, and write work orders for equipment in need of repair.• Maintains supplies inventory by checking stock; anticipating needs; placing and expediting orders; verifying receipt.• Assist Executive Chef in developing safe work practices for line cook positions.• Assist servers in accommodating special dietary requirements.• Maintaining cost control by ensuring adherence to recipes, controlling wastage and ensuring preparation standards are followed.• Maintains a sanitary kitchen by adhering to state and local sanitation, storage, and refrigeration requirements and codes; cleaning equipment.• Other related duties as necessary.
Qualifications	<ul style="list-style-type: none">• Minimum 5 years culinary experience within a high volume operation.• Working knowledge of municipal health standards for kitchen operations.• Knowledge of kitchen equipment and procedures.• Ability to communicate effectively both verbally and in writing in the English.• Ability to work cooperatively with culinary and serving teams.• Preference will be given to candidates with previous kitchen supervisory experience.• Preference will be given to candidates with culinary certification through a recognized institution.
Hours of work	Days of the week vary according to business levels. Shift are between the hours of 5:30am and 11:30pm; weekends and holidays required.
Reports to	Executive Chef Executive Sous Chef