Position:	CHEF DE PARTIE
Company:	THE GRUB CLUB - Bam Bam Italian
Contact:	Paul Douglas (Operations Manager): dougie@thegrubclub.com.au or 0438 265 823
Location:	445 Belgrave-Gembrook Rd, Emerald VIC 3782
Reports to:	Head Chef
Rate/Salary:	Includes pro rata four weeks holiday pay and up to 10 days sick leave per year. Annual increases applied according to CPI and performance.
Hours:	Part Time (30-35 hours weekly)

POSITION SUMMARY:

The Chef de Partie will be responsible for the running of their designated section. They will be responsible for the stock control and liaise with the kitchen management regarding ordering requirements. They will produce food at a high quality, in accordance with the Chefs recipes and specifications, and assist in the training and supervision of junior staff in the kitchen team. Our Chef de Parties will play an important role in ensuring the overall customer satisfaction, ensuring long term success.
Note that this role requires working in shifts, during evenings and/or weekends.

PRIMARY RESPONSIBILITIES:

Functional Area	Key Accountabilities
Operations	● Prepare menus in collaboration with colleagues ● Ensure adequacy of supplies at the cooking stations ● Prepare and cook ingredients to specification ● Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes ● Put effort in optimising the cooking process with attention to speed and quality ● Enforce strict health and hygiene standards ● Help to maintain a climate of smooth and friendly cooperation ● Assist in the training and supervision of junior staff

ADDITIONAL RESPONSIBILITIES:

Functional Area	Key Accountabilities
Operations	● Other duties as requested by the Head Chef or Operations Manager

SKILLS AND EXPERIENCE:

Functional Area	Skills or Experience
Essential Requirements	● Proven experience in a Chef de Partie role ● Excellent use of various cooking methods, ingredients, equipment and processes ● Ability to multitask and work efficiently under pressure ● Knowledge of best cooking practices ● Culinary school certificate ● Availability to work in shifts, during weekends and evenings
Desired Requirements	● Understanding of the industry in which the business functions ● Commercial cookery qualification ● Current First Aid certificate

PERSONAL CHARACTERISTICS AND ATTRIBUTES:

Functional Area	Key Accountabilities
Essential Requirements	● A passion for food ● Ability to handle multiple concurrent activities ● Excellent interpersonal skills ● Good written and verbal communication ● Strong customer orientation ● Ability to delegate ● Keenness to learn ● Strong analytical, conceptual and problem solving skills ● Able to pass on and train others in their role and skill requirements ● Well organised ● Self-motivated ● High level of initiative ● Team player ● Committed and conscientious approach to work ● Reliable ● Accountable
Desired Requirements	● Staff management experience ● Exceptional customer service ● Motivated to collaboratively succeed ● Care and attention to detail ● Taking initiative ● Efficiency