



## **JOB DESCRIPTION**

### **Chef De Partie**

Responsible for preparing and cooking menu items as ordered by members and guests.

Your key responsibilities will include but not limited to:

- Responsible for area of food production as assigned by line chef.
- Monitor and maintain condition of equipment used.
- Communicate with cutter to minimize hold-ups in production.

#### **Requirements**

- Certificate in Culinary skills, or its equivalent.
- Minimum 3 years' of relevant working experience in resorts and up-market hotels.
- Knowledge of food hygiene and preparation standards.
- Excellent organizational and management skills.
- Strong interpersonal and communication skills, both oral and written, and positive attitude towards fostering teamwork among associates in support role.
- Ability to adapt, embrace strong cultural diversity, and work in multi-ethnic teams.