

Jannah Hotels & Resorts Job Description



Job Title:	Chef De Partie
Department:	Kitchen
Reports To:	Head Chef/Executive Chef
Responsibility Level:	Staff

Why This Position Exists

- Preparing menus in collaboration with colleagues
- Ensuring adequacy of supplies at the cooking stations
- Preparing ingredients that should be frequently available (vegetables, spices etc.)

Key Duties and Responsibilities

- Prepare menus in collaboration with colleagues
- Ensure adequacy of supplies at the cooking stations
- Prepare ingredients that should be frequently available (vegetables, spices etc.)
- Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes
- Put effort in optimizing 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