



HAMILTON ISLAND POSITION DESCRIPTION

POSITION DETAILS

POSITION TITLE:	Chef de Partie	LOCATION:	Hamilton Island
DIVISION:	Food & Beverage	DIRECT REPORTS:	Junior Chefs (up to 10)
REPORTS TO:	Sous Chef, Executive Chef	INDIRECT REPORTS:	Kitchen Stewards
DATE PREPARED:	January 2012		

JOB PURPOSE

Assists the Sous Chef in the management of the kitchen operations to achieve consistently high standards of food quality and production according to the specifications established while maintaining a high level of guest satisfaction

JOB RESPONSIBILITIES (NOT LIMITED TO)

- Food production in accordance with production requirements, ensuring correct methods of cooking, consistency in product and quality to achieve a high level of guest satisfaction
- Supervise subordinate kitchen staff, ensuring all work procedures, food production and hygiene standards are compliant to Company SOP's
- Deputise in the absence of Outlet Sous Chef ensuring the kitchen operation are conducted in accordance to Company SOP's
- Assist in the departmental induction and training of subordinate kitchen staff as requested
- Immediately rectify any activity that poses a threat to the health and safety of any person, and report such activity to Senior Chef on duty as per reporting requirements
- Communicate with Kitchen Stewards to ensure all par levels of equipment are met for the duration of service
- Process food requisitions in accordance with par stock levels
- Handle all food and beverage items and maintain all food storage, preparation and service areas in accordance with Australian Food Safety Standards (including the receipt, preparation, handling, storage, and disposal of food items)
- Assist in all areas of Food Safe Compliance and support Chef in Charge with 'due diligence', including the recording of temperatures and cleaning checklists
- Participate in all training programs as requested by departmental managers

EXPERIENCE & QUALIFICATIONS

- Trade Certificate in Commercial Cookery III through TAFE, or equivalent (Essential)
- Minimum 4 years experience as a qualified chef in an international hotel, restaurant or reputable commercial kitchen (Essential)
- Demonstrate thorough knowledge and skill of sauce preparation, soup, butchery, cold-kitchen and culinary operations (Essential)
- Previous supervisory experience in a commercial kitchen (Essential)
- Thorough knowledge and experience of volume production (Desirable)
- International experience (Desirable)

PERSON SPECIFICATION/SKILLS

- Excellent personal presentation
- Excellent communication and interpersonal skills
- Friendly and enthusiastic attitude
- Reliable and flexible attitude
- Positive Leadership skills



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KEY WORKING RELATIONSHIPS

- Culinary Department
- Guests of Hamilton Island
- Other F&B outlets
- HIE Executive Team and Stakeholders