



## **JOB DESCRIPTION**

**JOB TITLE:** Demi Chef De Partie  
**DEPARTMENT:** Kitchen  
**RESPONSIBLE TO:** Head Chef / Sous Chef

### **PRIMARY PURPOSE OF JOB**

To work as part of the kitchen team. To prepare food that conforms to company and kitchen standards and be responsible for the day to day running of a given section within the kitchen in the Chef de Partie's absence.

### **Summary of Duties and Responsibilities**

1. To maintain the required level of hygiene standards as laid down both legally and by the Holiday Inn standards manual.
2. To maintain your personal equipment used to fulfil your job i.e. knives, shoes to the required standards as in 1.
3. On a daily basis check with the Senior Chef on duty as to the work that needs to be carried out that day.
4. To carry out all mise en place needed, to the standards as laid out.
5. To support colleagues at all times to ensure team-work is maintained, helping to supervise and train Commis Chefs and Apprentices.
6. To ensure work area is kept to a hygienic and safe state at all times as in 1.
7. Assist in the smooth running of the kitchen service.
8. To control a given section in the Chef de Partie's absence to the standards as laid down.
9. Report any illness, open sores, diarrhoea, vomiting, nausea, to the chef in charge or the duty manager.
10. To be aware of hotel and departmental objectives and assist in achieving them.
11. To comply with and act in accordance with all Company fire regulations and to adhere to the Company's fire policy.
12. To act in accordance with all Health & Safety and Hygiene regulations and to adhere to the Company's Health & Safety policy.
13. To attend all statutory training as & when requested.
14. To arrive at work at the correct time and in the correct uniform ensuring it is in immaculate condition.
15. To behave in a friendly and hospitable manner to all guests, customers and staff.

This JOB DESCRIPTION is not exhaustive, therefore the job holder may be required, from time to time, to carry out tasks as & when requested by Management.