



JOB DESCRIPTION

PROFESSIONAL TITLE:	CHEF DE PARTIE
DEPARTMENT:	KITCHEN
REPORTS TO:	SOUS CHEF/ HEAD CHEF
SUPERVISES:	DEMI CHEF DE PARTIE/ COMMIS CHEF
CONDITIONS OF WORK:	WORKS ON VARIOUS SHIFTS IN THE RESTAURANT: OPERATIONAL WORKING CONDITION. FLEXIBILITY IN WORKING HOURS AND RESTAURANT LOCATION

PURPOSE OF DUTY

To prepare, cook and present dishes in your assigned section following LPM standards with the help of Commis Chef and Demi Chef De Partie.

LPM DUTIES/VALUES

- To treat all your colleagues and guests as you will treat your family and friends
- Greet all your colleagues when you arrive before starting your duties
- Always be punctual, wearing the correct uniform respecting the grooming standards
- Be smiley, friendly and respectful with all our guests and your colleagues
- Always ensure to provide the full LPM experience to all our guests
- Seize every opportunity to explain the LPM concept and signatures dishes/drinks to new guests
- Seize every opportunity to develop your own skills/knowledge and share it with others
- Create a positive and open-minded environment for all
- Support and help your colleagues, always work as a team
- Stay honest, authentic and always seek to go to the extra mile
- Embrace and respect all cultural differences

JOB DUTIES AND RESPONSIBILITIES

COMMUNICATION

- To attend bi-daily team briefing actively.
- To efficiently communicate and report to relevant supervisors and co-workers in a transparent way.

GUEST RELATIONS

- To recognize guests preferences and anticipate them.
- To handle all guests complaints in a friendly and effective way, if escalated, to report to upper management.

OPERATIONS



- To always act and perform accordingly to LPM standards.
- To maintain all mise-en-place at a sufficient level to ensure an uninterrupted flow of food before and during the service period whilst controlling the quality, consistency, appearance and taste.
- To monitor the daily work assigned to Commis Chef / Demi Chef de Partie and ensure that given guidelines are followed and to take the necessary corrective measures.
- To check incoming goods are consistent with the relevant order sheet, quality specification and transferred to the appropriate section of the kitchen whilst ensuring wastage is kept to a minimum.
- To always ensure an excellent guest experience.
- To successfully follow daily duties and role responsibilities.
- To respond quickly and positively to changes within your job role, showing flexibility.

JOB ROLE SPECIFICATIONS	
Qualifications:	<p><i>Essential</i></p> <ul style="list-style-type: none"> ● Culinary arts certificate ● Basic food hygiene certificate. <p><i>Desirable</i></p> <ul style="list-style-type: none"> ● Bachelor's Degree in Hospitality or Culinary Arts
Experience:	<p><i>Essential</i></p> <ul style="list-style-type: none"> ● Minimum of 3 years' experience preferably ● Previous experience in similar position. <p><i>Desirable</i></p> <ul style="list-style-type: none"> ● Previous experience in restaurants specializing in French/ Mediterranean cuisine ● Previous experience in a Michelin stars restaurant
Skills:	<ul style="list-style-type: none"> ● Interpersonal skills ● English – excellent oral and written ● Attention to details, speed and accuracy ● Working attitude
Competencies:	<ul style="list-style-type: none"> ● Communication ● Team player ● Organizational and time management ● Team management ● Stress management



- Familiarity with SOPs and recipes
- Comprehensive knowledge of kitchen hygiene practices and occupational health and safety standards.

OTHER DETAILS:

- Basic or beginner English knowledge is required
- Hours per week: 45-50 hours per week
- Pay: £15 per hour