



## JOB DESCRIPTION

PROFESSIONAL TITLE:	DEMI CHEF DE PARTIE
DEPARTMENT:	KITCHEN
REPORTS TO:	SOUS CHEF
SUPERVISES:	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 support the Chef De Partie on preparing, cooking and presenting dishes in the assigned section following LPM standards.

### 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 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"> <li>● Culinary arts certificate or related hospitality qualification preferable</li> <li>● Basic food hygiene certificate.</li> </ul>
Experience:	<p><i>Essential</i></p> <ul style="list-style-type: none"> <li>● Minimum of 2 years' experience working in restaurants or hotels in a similar position.</li> </ul> <p><i>Desirable</i></p> <ul style="list-style-type: none"> <li>● Working experience in Michelin star restaurant</li> </ul>
Skills:	<p><i>Essential</i></p> <ul style="list-style-type: none"> <li>● Basic knife skills.</li> <li>● Interpersonal skills</li> <li>● English – excellent oral and written</li> <li>● Attention to details, speed and accuracy</li> <li>● Working attitude</li> <li>● Multi-tasking skills.</li> </ul>
Competencies:	<ul style="list-style-type: none"> <li>● Communication</li> <li>● Teamwork</li> <li>● Organizational and time management</li> <li>● Stress management</li> <li>● Familiarity with SOPs and recipes</li> <li>● Comprehensive knowledge of kitchen hygiene practices and occupational health and safety standards.</li> </ul>



OTHER DETAILS:

- Basic or beginner English knowledge is required
- Hours per week: 45-50 hours per week
- Pay: £13 per hour