



Chef de Partie

Job Description:

As a Chef de Partie, you will be responsible for preparing dishes for our guests in the restaurant. You have a passion for cooking and know how to deliver results.

In the role of **Chef de Partie**, you are directly accountable to the **Sous Chef and Head Chef**.

The Chef de Partie is **responsible** for:

- Carrying out preparatory work
- Carrying out the preparations, monitoring/checking the quality, doneness, taste, color, fluidity, etc., and making adjustments/additions
- Supervise the work and give directions and instructions
- Supervise compliance with regulations in the field of safety, health and safety, HACCP, and working and presentation methods (corporate identity)
- Planning the daily operations and ordering of food and other stock replenishments, especially from regular suppliers at fixed conditions
- Receiving, checking, and storing ordered food and other items
- Cleaning the working environment, and kitchen appliances and signaling special features/defects
- Supporting the Sous Chef and Head Chef
- Cleaning the work environment/kitchen appliances
- Solving minor malfunctions independently or reporting larger problems to the manager
- Supervising, stimulating, and coaching all other kitchen staff and students.
- Consultation with Sous Chef and Head Chef about the purchase of all ingredients and quality of the final product
- Make proposals for the preparation of the menu, considering the target group, business concept, trends in the market, impact, season, availability, and kitchen actions to be performed



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Competencies and expectations

Ambition:

- Make proposals for improving quality.
- Promoting/developing ideas/proposals from other kitchen staff and students.
- Taking care of the representative condition of kitchen facilities.
- Attractiveness of the final product (presentation).
- Improved efficiency/productivity.
- Improvement of formula capabilities.

Taking initiative:

- Starts on its own, don't wait.
- Has confidence in his own abilities and quality.
- Looks ahead in his own work and acts when necessary.
- Sees when things (also outside of their own work) are left undone and picks them up if possible.

Coaching / Instructing:

- Shows interest in others and what concerns them.
- Knows how to motivate and enthuse.
- Gives confidence and space to do something yourself and make mistakes.
- Is an example for others.

Quality-oriented:

- Corrects immediately if requirements are not met.
- Asks for feedback from guests about quality and service.
- Comes up with proposals to do things better.

Performance-oriented:

- Is ambitious, always tries to surpass himself.
- Explores the limits of your own abilities.
- Gets the best out of himself.
- Is only satisfied when the goal/result has been achieved.

Stress resistant:

- Remains calm/quiet under difficult circumstances or high work pressure.
- Recovers quickly after setback or disappointment.
- Continues to work purposefully even under pressure.



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Aggravating circumstances:

- Effort in lifting, moving pans, raw materials, etc.
- Walking and standing, and mostly site-specific work.
- Heat (heat radiation) when working on cooking appliances.
- Sometimes there is a workload during peaks in the work supply.
- Risk of injury from handling knives, operating kitchen appliances, burning hot parts and slipping on (wet/greasy) floor.

Requirements:

- Has completed chef training level 2 or equivalent level of thinking.
- Passion for the hospitality industry.
- Has (extensive) work experience/demonstrable knowledge of the basic cooking techniques.
- Flexible employability, evenings/weekends/holidays.
- Is driven and works with a passion for quality.
- Is loyal and reliable.
- Has an enthusiastic, friendly and guest-oriented personality.
- Can work under pressure and remains calm and professional in a stressful situation.
- Able to stand and walk for long periods of time during an 8-hour shift.
- Can perform multiple tasks at the same time (multi-tasking).