



Plaza Hotel - Chef De Partie Job Description

Job Title: Chef De Partie
Department: Plaza Kitchen
Responsible To: Sous Chef / Head Chef

Main Purpose of Job: The efficient and professional running of your everyday assigned work laid down by your Head Chef and Sous Chef.

Responsibilities & Main Duties

- To be responsible for cleaning as you go in your section of the kitchen and clean with proper detergent and keep proper records of all work and personal hygiene.
- To maintain the standards within the department in accordance with quality systems agreed.
- To be responsible for the full implementation of HACCP while on duty, by being up to date on current legislation and keeping proper records.
- To organise and direct (where necessary) the service of your section.
- To ensure that all reasonable care is taken for the health and safety of yourself and other employees in the kitchen area.
- To know where SOP manual is and what it contains.
- To observe all safety rules and procedures.
- To attend monthly departmental meetings.
- To report any faulty equipment.
- To work at all times in a professional manner.
- Prepare your duties as laid out in SOP manual.
- To carry out such duties as the management or head chef or second chef requires.
- To meet the department goals and objectives in regard of gross profit margins, menu planning and standard of food presentation and kitchen hygiene.
- To comply with Irelands Best and to remember that everyone you come in contact with is a potential customer and to comply with Irelands Best Policies on:
 - The Internal/External customer - Service Recovery - Customer Feedback

Customer Care

“We will offer our guests a great hotel experience with genuine friendly service”.

1. To ensure the highest standards of service and customer care are offered at all times.
2. To ensure the delivery of these services also meets the highest operational standards set out by industry as best practice.
3. To continually strive for service improvements within your department.
4. To adhere to the core values of the hotel and to cooperate, assist & serve all other departments in the hotel
5. To handle concerns & complaints from customers in a professional and tactful manner.
6. To provide hands on delivery of advice & knowledge to customers.