Demi Chef de Partie (Continental Kitchen)

A Demi Chef de Partie assists the Chef de Partie in managing a culinary station, ensuring smooth operations. Responsibilities include preparing ingredients, executing recipes, maintaining kitchen hygiene, and training junior staff.
Responsibilities:

- Assisting the senior chefs in preparing dishes
- Supervising the commis chefs and ensuring they follow the recipes and instructions
- Ensuring food is cooked to the appropriate temperature and presented according to the restaurant's standards
- Stocking and organizing the kitchen with necessary ingredients and equipment
- Ensuring the kitchen meets all sanitation and hygiene standards
- Assisting in creating new menu items and specials
- Collaborating with the kitchen team to ensure timely preparation and delivery of dishes
- Continuously learning and staying up-to-date with new cooking techniques and trends

Requirements:

- Minimum of 2 years of experience in a similar role.
- Possess a culinary diploma or relevant qualification.
- Knowledge of food safety and hygiene regulations.
- Ability to work well under pressure in a fast-paced environment.
- Excellent communication and interpersonal skills.
- Demonstrated ability to work collaboratively with a team.
- Willingness to learn and take direction from senior staff members.
- Ability to work flexible hours including weekends, evenings, and holidays as required.

Work Location:
- Rakeedhoo Island Guest House
www.rattehiinn.com

Salary & Benefits:
- Salary: U$450 - 500 paid in US Dollar
- Service Charge applicable
- Food and accommodation Provided

How to Apply:
If you have right experience who can join now, please send CV to jobs@procuremaldives.com