



## JUNIOR CHEF DE PARTIE

### **PRIMARY JOB PURPOSE**

The efficient and cost-effective running of a specific section in the kitchen as per Club regulations and standards. Assisting in overseeing and directing all aspects of the operation of the department, and in providing functional assistance, coordinating activities and functions with other heads in the food and beverage department, especially in the absence of the Sous Chef.

### **KEY RESPONSIBILITIES**

- Ensure that the best quality food is served.
- Make sure your subordinates prepare food according to the required standards set by the Chef de Partie or Senior Chefs.
- Run the section in a cost-effective manner as per the COS per department, in conjunction with the Senior Sous Chef and Head Chef.
- Always apply the correct hygiene and storage procedures, as per the HACCAP regulations.
- Train junior chefs within the department.
- Implement specials within your department.
- Ensure effective stock purchase, its receipt, and storage.
- Keep your working areas clean at all times.
- Assist other kitchen staff and departments as needed.
- Supervise the performance of staff to ensure proper activity, and monitor the quality and quantity of food prepared.
- Work towards exceeding customer's expectations by encouraging and promoting a high level of service.
- Attend to all complaints, inquiries, and suggestions by members accordingly.
- Provide appropriate support or guidance to staff in the department when needed, and promote good team spirit regularly.
- Ensure all dishes are prepared according to specification, served at the correct quality, portion size, temperature, and ensure proper presentation and garnishing of food.
- Prepare substitute items.
- Optimize the presentation of all meals by using innovative ingredients and equipment.
- Report maintenance needs management.
- Perform other tasks as communicated by senior chefs.

## ***PERSONAL ATTRIBUTES***

- Strong communication skills (written and verbal).
- Ability to cope under pressure.
- Ability to pay attention to detail.
- Adherence to specific ingredients and measurements needed for various menus.
- Ability to make quick decisions
- Creativity and innovative ideas will be highly advantageous

## ***MINIMUM / PREVIOUS EXPERIENCE***

- Ability to communicate effectively with guests.
- Minimum 3 years' working experience in the kitchen.
- Supervisory experience (an advantage)

## ***QUALIFICATION***

- Minimum Matric/ Grade 12 Certificate
- Tertiary Qualification (Preferred)

## ***PROPERTY***

- Woodmead

***APPLY NOW!***

## ***APPLICATION PROCESS:***

Interested applicants must complete the application form and submit it along with their CVs to [careers@ccj.co.za](mailto:careers@ccj.co.za) no later than ***04<sup>th</sup> April 2025***.