

# The Ross

## Job Description: Chef de Partie

**Job Title:** Chef de Partie

**Department:** Kitchen

**Reports To:** Head Chef, Sous Chef, Management

## Main Purpose of Job:

The Chef de Partie is responsible for managing and overseeing a specific section within the kitchen, ensuring the highest standards of food preparation, quality, and presentation. This role involves both leadership and creativity, as well as adherence to food safety and hygiene protocols.

## Main Duties and Responsibilities:

### Kitchen Operations

- **Food Preparation & Presentation:** Work closely with the Head Chef and kitchen team to maintain exceptional quality in food preparation and presentation.
- **Food Hygiene & Safety:** Adhere to the Company Food Hygiene and Health & Safety policies at all times, ensuring a safe and clean working environment.
- **Section Management:** Organize and manage your designated section within the kitchen, ensuring smooth operations and efficiency.
- **Delegate Work:** Supervise and delegate tasks to kitchen assistants and junior staff within your section.
- **Menu Contribution:** Assist in the development and compilation of menus for your section, providing creative input and new dish ideas.
- **Creativity:** Keep up to date with current food trends and contribute to the development of menu items that reflect these trends.

### Leadership and Teamwork

- **Team Communication:** Foster good communication within the kitchen team to ensure smooth service and a collaborative working environment.
- **Accountability:** Take responsibility for the performance of your section, ensuring the quality and consistency of dishes served.
- **Handling Complaints:** Address any customer complaints professionally and promptly, ensuring customer satisfaction.
- **Machinery Operation & Care:** Safely operate and maintain kitchen machinery, adhering to health and safety procedures.

### Kitchen Maintenance and Standards

- **Cleanliness and Hygiene:** Maintain a clean and tidy kitchen, adhering to HACCP (Hazard Analysis and Critical Control Points) standards and other hygiene protocols.
- **Delivery Checks:** Inspect deliveries to ensure the quality, quantity, and accuracy of orders received.
- **Stock Management:** Ensure proper fridge management, stock rotation, and minimize food wastage.
- **Waste Management:** Be cost-conscious and take measures to minimize waste in your section, helping to maintain the kitchen's profitability.
- Dispose of waste appropriately and follow recycling and sustainability guidelines

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## Personal Standards

- **Hygiene & Grooming:** Maintain a high standard of personal hygiene and grooming at all times. Lead by example in maintaining cleanliness and professionalism.
- **Timekeeping:** Arrive for work on time and in a clean uniform, including the appropriate kitchen attire (e.g., hats).
- **Health & Safety:** Take reasonable care for your health, safety, and the well-being of others in the workplace.

## Training and Development

- **Training Assistance:** Participate in staff training to improve kitchen skills and knowledge, ensuring all team members meet the required standards.
- **Ongoing Improvement:** Be open to feedback and correction to continuously improve personal performance and kitchen efficiency.

## Additional Duties

- **Meetings:** Attend department and food & beverage meetings as required.
- **Ad-Hoc Tasks:** Perform any other duties as directed by the Head Chef or Sous Chef to support the smooth operation of the kitchen.

## Working Hours:

As per the schedule provided, including evenings, weekends, and public holidays, depending on operational requirements.

## Working Conditions:

This position requires a dynamic, organized, and skilled individual with strong leadership abilities. As a Chef de Partie, you will be responsible for managing a specific section of the kitchen, overseeing junior staff, maintaining high standards of food preparation and presentation, and ensuring smooth daily operations in your area.

## About The Ross Hotel:

The Ross Hotel is a vibrant and stylish boutique hotel located in the heart of Killarney, known for its contemporary flair, warm hospitality, and dynamic dining scene. With a strong emphasis on creativity, sustainability, and top-quality service, The Ross offers a unique work environment that blends modern design with genuine Irish charm. As a member of our innovative kitchen team, you'll have the opportunity to develop your culinary talents in a fast-paced, forward-thinking setting, while playing a key role in delivering memorable dining experiences that reflect the spirit and energy of The Ross.