

## **CHEF DE PARTIE HILTON GARDEN INN AND HILTON WINDHOEK**

A Chef de Partie is responsible for supervising staff and ensuring high levels of food preparation to deliver an excellent Guest and Member experience while assisting with food cost controls.

### **Responsibilities:**

- Chef de Partie will also be required to assist with food cost controls
- Ensure all food preparation meets standards
- Prepare and present high-quality food
- Supervise staff
- Keep all working areas clean and tidy and ensure no cross contamination
- Prepare all mis-en-place for all relevant menus
- Assist in positive outcomes from guest queries in a timely and efficient manner
- Ensure food stuffs are of a good quality and stored correctly
- Contribute to controlling costs, improving gross profit margins, and other departmental and financial targets
- Assist other departments wherever necessary and maintain good working relationships
- Assist Head Chef/Sous Chef in the training of all staff in compliance of company procedures
- Report maintenance, hygiene and hazard issues
- Comply with hotel security, fire regulations and all health and safety and food safety legislation

### **Skills and Qualifications**

- A minimum of 2 years of previous experience as a Chef de Partie or strong experience as a Demi Chef de Partie
- Excellent communication skills
- Supervisory experience
- Positive attitude
- Ability to work under pressure

**CLOSING DATE: 15 MARCH 2024**

### **APPLICATION PROCEDURE:**

Suitably qualified applicants should forward their applications clearly indicating the position applied for along with supporting documents to **recruitment\_hilton@Hiltonwindhoek.com** for further information please visit <https://unitedafricagroup.com/na/page/hilton-windhoek/>

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