

Job Description

Title:

Chef de Partie

Reports to:

Executive Chef

Summary of Position:

The Macau University of Science and Technology seeks applications for the post of **Chef de Partie**. This position is responsible for the creation of all culinary dishes that are prepared in his/her section. He /She should have a good understanding of the culinary functions. He /She should be able to work independently and be self-sufficient. The position requires participating on and off campus activities.

Duties & Responsibilities:

1. Establish daily production sheet for retail store and restaurant operations
2. Cooks consistently and enthusiastically on high levels as directed by the Executive Chef
3. Cooks to perfection the seasonal all fresh 5-course modern gourmet menu and the small selection of signature a la carte dishes for the restaurant by using produce in a sensible and cost effective way
4. Cooks a seasonal and casual bistro menu
5. Cooking and preparing for each service and performs all duties assigned to him/her by the Executive Chef

6. Ensure his/her station and its environment (kitchen and storerooms) is spotless clean and hygiene is kept up at all times. Maintains personal tidy appearance and works in a highly hygienic manner.
7. Keeps control of his/her responsible station and reports orders for food and non-food items to the Executive Chef
8. Actively attends general trainings, team building events and supplier visits to learn about local produce and improve knowledge

Qualifications:

1. At least six years of industry experience in commercial restaurant
2. Knowledge in applying all types of cooking techniques
3. At least four years of experience in professional establishments preferred
4. Memberships in professional F&B related associations are preferred