



# SNOWPLANET™

365 days of real snow!

**Position****Chef De Partie****Reporting to**

Head Chef

**Position Overview**

You are an important member of the kitchen team who are responsible for producing a food product that exceeds expectations and provides value for money and originality and manage all the costs related to your department.

**Key Responsibilities**

- Ensure food is prepared as per customer/guest orders and delivered in a timely manner
- Minimise wastage at all times
- You must communicate everyday with the head chef in regards to the day to day running of the kitchen
- All goods received in the kitchen must be checked daily & accounted for
- Maintain a clean and hygienic kitchen at all times and cleaning schedules and records are kept up to date
- Maintain an acceptable degree of knowledge with regard to food product
- Help maintain a food cost as specified in the Snowplanet budget
- Understand and know what to do in the event of an emergency
- Know who the first aid attendants are on shift
- Ensure the kitchen is compliant with all Health & Safety requirements.
- Ensure all kitchen practises are compliant with OSH best practise
- Ensure a hand over at the end of each shift is completed and records are kept for complaint and improvement investigation
- Ensure your teams grooming and hygiene are to Snowplanet standards
- Ensure all incidents and accidents are reported in the register of injuries book and accident report forms are completed if required
- Comply and uphold with all Snowplanet policies and procedures
- As the assistant to the kitchen supervisor & to always be supportive in the day to day operation of the kitchen especially in the kitchen supervisors absence
- Perform any other duties as requested within your range of competency
- Have fun!