

JOB DESCRIPTION

TITLE : Chef-de-Partie (Butchery)
DEPARTMENT : Food & Beverage Production
REPORTS TO : Sous Chef

General Responsibilities:

- Attends briefing before each shift
- Assist with mise-en-place for his/her assigned station/section.
- Ensure you have acknowledged handovers from previous shifts.
- Possesses good product knowledge including types of rooms, resorts facilities, restaurant operational hours, special functions and events held at the resort.
- Follows immaculate grooming standards in line with the resort's grooming policy.
- Should be well versed of the departmental BRISOP (*Brand Rosetta Integrated Standard Operating Protocols*)

Specific Responsibilities:

- Cutting, mincing, and portioning raw meats as per the standard for all outlets based on the request ensuring maximum yield.
- Cleaning and maintaining tools and equipment in butchery.
- Place purchase orders according to the requirement of the kitchens well in advance.
- Receive, inspect, and store meat upon delivery.
- Keeping records and inventory and performing quality inspections.
- Adhering to food safety and sanitation controls.
- Coordinating deliveries or order pickups.
- Maintains a high standard of sanitation and hygiene in the kitchen.
- Follows FSMS and HACCP standards and personal hygiene at all times.
- Provides direction to the Kitchen helpers, including Cooks, Kitchen Attendants, and Stewards.
- Communicates to his/her superior any difficulties, guest or internal customer comment and other relevant information.
- Responsible for achieving a score of 90% in Guest Satisfaction Index for Food Production operations and take necessary action for the shortcomings for standard compliance.
- Attends and participates in daily briefings and other departmental meetings as per schedule.
- Attends and participates in training sessions as per the departmental training schedule.
- Cleans and re-sets his/her working area.
- Initiate action to correct a hazardous situation and notify supervisors of potential dangers.
- Log security incidents and accidents following resort requirements.
- Implements the resort and department regulations, policies and procedures.
- Carry out any reasonable duties as instructed by the Sous Chef.

JOB SPECIFICATION

<u>Knowledge & Skills</u>	<u>Disposition /Personality</u>
Minimum experience of 3-5 years in the relevant cuisine/culinary expertise	Great Interpersonal skills
Excellent carving, deboning skills	Willing and able to work in different shifts and extra hours on occasions to complete tasks
	Presentable & Pleasant
Should possess knowledge of FSMS (Food Safety Management System)	Possesses a good eye for detail
Cost-conscious, guest and quality-oriented.	Able to work independently with minimal supervision
Able to communicate with the guests and anticipates their needs	Self-motivated, positive attitude, helpful
Ability to perform effectively when there are significant pressure peaks	Team player

We expect all our associates to work in harmony and cohesion with other departments as well as colleagues from other group companies.

The organization shall reserve the right to depute your services between departments and between group companies. The Human Resource's team shall at all points be sensitive towards your aspirations and endeavor to manage your skills and aptitude in accordance to them.

Name	
Signature	
Position	
Date	

Signature

I have read/reviewed and have asked any questions necessary to understand the contents.
