



POSITION DESCRIPTION

Position Title: Chef de Partie
Location: Darwin, Northern Territory
Reports to: Sous Chef

This position is responsible for: The position of Chef de Partie is responsible for assisting with the daily food service operations related to Darwin Turf Club's (DTC) and Silks Darwin's normal hours of trading, Functions and Events.

Specific Responsibilities

- Assist with the operations of Breakfast, Lunch and Dinner services for Silks Darwin customers, as Functions and/or events when required.
- Ensure food handling and sanitation standards as well as ensuring Hazard Analysis and Critical Control Plans (HACCP) are adhered to.
- Be available to assist all kitchen staff when required and ensure to set a high standard for food safety, preparation, service and presentation.
- Promote a positive and professional culture amongst kitchen staff.
- Additional duties as required.

Essential Qualifications & Experience

- Certificate III Commercial Cookery or similar
- Experience with a range of service including a la carte, fine dining and degustation
- Food Safety Supervisor certificate
- Experience in working at large events & functions.

KPI

- Ensure cleanliness of Kitchen and areas of service at all times.
- Ensure the practice Safe and Hygienic Food preparation procedures are adhered to at all times.
- Ensure any non compliance, injuries or incidents are reported to the Bar Supervisor and/or Duty Manager immediately.
- Work effectively and efficiently in a team environment.