

Position Description

CHEF DE PARTIE

SNOWPLANET LIMITED

Organizational Statement

Snowplanet (www.snowplanet.co.nz) is an indoor real-snow destination, offering a unique snow sports experience only 20 minutes north of Auckland. The following diagram presents its internal vision and mission.

Vision

Our principal objective	To be Auckland's favorite leisure destination
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Mission

What we need to do to get there	Sharing awesome snow experiences 365 days a year
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The following values must be embodied by all Snowplanet team members for the achievement of our mission:

- Passion for snow
- Friendly service with a difference
- Commitment to having fun together
- Listen and improve
- Desire to share the experience
- Providing a safe, clean and appealing environment

Role:

As a Chef de Partie you are responsible for supporting the Head Chef and Sous Chef in a busy kitchen. You will deliver consistently high quality food, handle purchase orders and ensure that items arriving without authorisation are not received. You will ensure high standards and consistent quality in your daily preparation and keep up to date with new products, recipes and preparation techniques. Providing outstanding team work, your communication skills will be excellent. You will have a great eye for detail, to ensure all guest orders are correct, and can foresee any possible issues before these impact our guests. You will enjoy a fast paced environment, and will be able to thrive in an area with continual changes.

You must be flexible in your approach to work, and have the capacity to multi task. You must be able to work under your initiative and be able to problem solve. As part of our Kitchen Team, you will work closely with our Food & Beverage Manager, to ensure the smooth running of the restaurant.

Key Result Areas:

General

Responsibilities

- Maintain a full knowledge of all menu items and specials to ensure all guests receive accurate orders.
- Ensure adequate supplies at the cooking stations
- Prepare ingredients that should be frequently available as assigned by the Head/Sous Chef to meet the standards and quality set.

- Put effort in optimising the cooking process with attention to speed and quality.
- Enforce strict Health and hygiene standards
- Applies knowledge of all standards, procedures and policies related to food preparation, receiving, storing and cleanliness.
- Operates and maintains all kitchen equipment and reports any malfunctioning
- Checks expiry dates and proper storage of food items

Communication

Responsibilities

- Seamless daily communication with our Head Chef and Sous Chef as required for same day bookings.
- Proactively communicate to handover with the Head Chef/Sous Chef/Food & Beverage Manager and /or Kitchen Team with any relevant information from your working day.
- Collaborate with the Head Chef/Sous Chef when creating menus

Groups

Responsibilities

- Being prepared at the start of your working day, fully understanding any group bookings that will be arriving, and their specific needs enabling excellent customer service
- Being fully conversant with all group menu options.

Health & Safety

Responsibilities

- Fully understanding and implementing the specific controls regarding food allergens
- Actively question any unsafe working practices and provide operational improvements
- Report any risks, hazards, near misses or accidents to your line manager and in writing via our Snowplanet Communication App.
- Know what to do in the case of emergency.

Other

Responsibilities

- Maintain a clean and tidy and safe working environment, demonstrating consistently high standards
- Responsible of the supervision of junior chefs
- Participate in training, learning activities and professional development as required.
- Comply with all Snowplanet company policies and procedures
- Perform any other duties as requested within your range of competency by Snowplanet

Relationships

You will be responsible for developing and maintaining key relationships, including:

Internal

- Food and Beverage Manager
- Head/Sous Chefs
- Kitchen Team

External

- Guests/Customers
- Contractors
- Visitors

- Restaurant Team

- Suppliers

Reports to:

Head Chef

Key Reports:

N/A

Key Qualities:

- Organised
- Clear communicator
- Great listener
- Superior stock control skills
- Flexibility
- Works proactively under own initiative
- A good work ethic
- Works well with others
- Willing to go the extra mile
- Empathy, patience and consistency
- Adaptable
- Ability to work nights and weekends
- Professionalism