



## CHEF DE PARTIE

### **SUMMARY:**

Assists Chefs in the preparation of breakfast, lunches, dinners, banquets, and special parties, and maintains the food storage and preparation areas.

### **DUTIES AND RESPONSIBILITIES:**

Management may assign or reassign duties and responsibilities to this job at any time due to reasonable accommodation or other reasons.

- Assist in the planning, creation, and preparation of meals for the restaurants and banquet menus.
- Assist with food preparation and maintaining cleanliness of Employee Dining Room.
- Monitor food and other product inventory levels and inform Sous Chef when product is in need of being re-ordered.
- Prepares a variety of cuisine utilizing skill and creativity.
- Assist prep and pantry and other duties as needed.
- Ensures that level of quality, portion control, and plate presentation is adhered to consistently.
- Assist in maintaining preparation, storage, and holding areas in a clean, neat, controlled, sanitary, and safe condition throughout work shift.
- Ensure work area is clean, organized, and safe; ensures all sanitation procedures are being followed; ensures adherence to all health and safety regulations and procedures.
- Skillfully utilizes hand tools or machines required, reads recipes, measures, cuts, and otherwise works on materials with great precision.
- Support safe work habits and a safe working environment at all times.
- Performs other duties as assigned by manager.

### **QUALIFICATIONS:**

- One to two years related experience or equivalent.
- Commitment to excellence and high standards.
- Ability to manage priorities and workflow.
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm.
- Ability to work independently as well as as a member of a team.
- Proven ability to handle multiple projects and meet deadlines.
- Creative, flexible, and innovative team player.
- Ability to perform the physical labor necessary.
- Must be able to read and interpret directions and recipes.
- Must be able to work independently.
- Must provide valid document(s) to work in the US.
- Must meet legal age requirements for the position.

### **EDUCATION**

- High school diploma or equal to a GED.

### **PHYSICAL DEMANDS:**

The physical demands described here are representative of those that must be met successfully to perform the essential functions of this job. Reasonable accommodations made to enable individuals with disabilities to perform the essential functions.

- Must be able to lift 25 lbs.
- Must be able to stand and walk for long periods of time.

### **LANGUAGE SKILLS:**

- Must speak and communicate in English.
- Must be able to clearly communicate with guests, management and coworkers.

### **CERTIFICATES & LICENSES:**

- Food Handler Certificate

### **WORK ENVIRONMENT:**

The work environment at Bernardus Lodge ranges from winter time lows of 20 degrees to summer time highs to 100+ degrees. While performing these duties the employee may be exposed to outdoor and inclement weather conditions.

### **GROOMING & UNIFORM:**

Employee must wear uniform at all times during scheduled hours. Uniforms are the property of Bernardus Lodge & Spa. Uniforms that have been tampered or destroyed will be the responsibility of the employee and disciplinary action will apply.

- Hair must be clean and kept at a reasonable length.
- All Food Servers, Culinary and Spa personnel must wear their hair tied back.
- No extreme dying or bleaching of hair is permitted.
- Fingernails must be clean and well-trimmed at all times.
- Antiperspirant or deodorant must be worn.
- Any self-inflicted marking (tattoo) on the body cannot be observed by the public.
- Cologne or perfume may be worn at a minimum.
- Nametags must always be worn, unless your department has a specific policy to the contrary.