



JOIN OUR TEAM



We are looking for a Chef De Partie (CDP)

This role profile is a guide to the work you will initially be required to undertake. It may be changed from time to time to incorporate changing circumstances. It does not form part of your contract of employment.

Purpose of the Role

The role is responsible for running a specific section of the kitchen. This hands-on role requires attention to detail, technical culinary skills, and the ability to work efficiently in a fast-paced environment. Will support the Sous Chef in ensuring that food is prepared to

Key Responsibilities

- Independently manage a designated section (eg. grill, garnish etc) during service.
 - Support in menu planning.
- Able to manage bulk cooking with minimum wastage to curtail customer choices aligned with hygiene parameters and menu standards.
 - Ensure mise en place is complete and organized to avoid delay during service hours.
 - To ensure all food sent out is correctly garnished and well presented.
 - Assist in completion of relevant paperwork and wastage sheets, cleaning records etc.
 - To ensure the kitchen and service area are clean and tidy during and post service.
 - Regular audits for conducting quality assurance and proper storage of ingredients once received.
 - · Monitor portion and waste control to maintain food cost to achieve GP.
 - · Assist in training and guiding Commis.
 - Report equipment or ingredient issues to the Sous Chef promptly.

Requirements

- Ability to work in a team
- Expertise in handling a specific kitchen section
 - Ability to multitask and work under pressure
- Commitment to quality, hygiene, and kitchen teamwork

Educational Qualification

• Degree/Diploma in Hotel Management & Catering Technology / food craft course will be preferable.

Job Experience

- 2 to 3 years' experience in similar role
- · Passion about food and customer service

Reporting To: Sous Chef

Locations: Hyderabad I Pune I Bengaluru I Gurugram/ NCR

share your resume at

theshef@compass-group.co.in



