

<b>TITLE</b>	<b>:</b>	<b>Chef-de-Partie (Pastry &amp; Confectionery)</b>
<b>DEPARTMENT</b>	<b>:</b>	<b>Food &amp; Beverage Production</b>
<b>REPORTS TO</b>	<b>:</b>	<b>Pastry Chef</b>

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### **General Responsibilities:**

- Attends briefing before each shift
- Assist with mise-en-place for his/her assigned station/section.
- Ensure has acknowledged handovers from previous shifts.
- Maintains the orderliness and cleanliness of the work stations, buffet area, etc.
- 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:**

- Manages all day-to-day operations of the pastry and bakery section of the kitchen.
- Ensure excellent quality throughout the dessert offerings.
- Coordinates activities of line staff engaged in pastry and bakery production.
- Supervise and coordinate all pastry and dessert preparation and presentation.
- Checks the quality of raw and finished food products to ensure that standards are met.
- Place store indents according to the requirement of the day well in advance.
- Check the quality of the material and condition of equipment used within the department.
- Operates and maintains all department equipment and reports malfunctions to the supervisor immediately.
- Control the cost without affecting the quality of food.
- Ensure compliance with food hygiene and Health and Safety standards.
- Maintain a lean and orderly cooking station and adhere to health and safety standards.
- Be familiar with property safety, first aid and fire, and emergency procedures and operate equipment safely and sensibly.



- Log security incidents and accidents following resorts requirements.
- Follows FSMS and HACCP standards and personal hygiene at all times.
- Attends and participates in daily briefings and other departmental meetings as per schedule.
- Attends and participates in training sessions as per the departmental training scheduled.
  - Initiate action to correct a hazardous situation and notify supervisors of potential dangers.
- 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.
- Carry out any reasonable duties as instructed by the Sous Chef.

## JOB SPECIFICATION

Knowledge & Skills	Disposition /Personality
Great Interpersonal skills	Presentable and pleasant
Should knowledge of FSMS (Food Safety Management possess 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, team player
Ability to perform effectively when there are significant pressure peaks	Willing and able to work in different shifts and extra hours on occasions to complete tasks