



**For Our Community**

## Chef de Partie

### WHY WE ARE HERE

We are a high-performing community owned organisation with a clear purpose – to create and contribute to a vibrant Invercargill. People are at the heart of everything we do. Our team act with integrity, strive to excel and approach every undertaking with enthusiasm, drive and energy.



**7 days a week, rostered**

## WHY THIS ROLE EXISTS

Provide support to the Executive Chef to create and oversee the service of amazing innovative food which is current and relevant to each food outlet.

## WHAT YOU WILL DO

Maintain and achieve a high standard of food quality, preparation, production under guidance from your Executive Chef. To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and interacting productively with other departments.

## KEY OUTCOMES

- To ensure all kitchen outlets operate efficiently by providing consistent amazing food
- Ensuring the needs of all guests are the priority over all other activities resulting in the highest standards of customer service at all times.
- To maintain and achieve a high standard of food quality, preparation and production.
- To exceed guest expectations by serving food in a professional, knowledgeable and accommodating manner.
- To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and interacting productively with other departments.
- To maintain the standard and culture of the team by setting an example to new members of staff and assisting in their training.
- Champion, comply and promote health, safety and wellbeing within ILT
- Support the Executive Chef and provide cover when on leave
- Control of wage costs
- Assist Executive Chef to meet KPI's
- To maintain the standard and culture of the team by setting an example to new members of staff and assisting in their training when required.

## YOU BRING TO THE ROLE

- A professional appearance with a positive attitude adaptability and flexibility.
- Experience at a senior chef level with the ability to create and motivate a high quality team.
- High expectations for consistency and quality of all food.
- Proven ability to create interesting menu items with a holistic approach, covering many food types to compliment the various outlets
- Ability to work well under pressure
- Community focused with a passion for people and the community
- A true team player of the entire business