

Chef De Partie (Western / Local / Cold / Pastry / Banquet)

- Has to be always well prepared and knowledgeable about all recipes, presentations and taste of dishes established by hotel policy.
- Checks the quality of raw materials in his assigned areas, as well as their storage, handling and usage.
- To ensure that all kitchen Mise en Place is prepared according to production plan.
- Assists Sous Chef in creating and developing new dishes and recipes by keeping up with the latest market trends.
- To ensure constant rotation of all stocks in the kitchens.
- To ensure highest standards of hygiene are always adhered to throughout Food preparation.
- Responsible for the cleanliness of respective section.
- Ensure all equipment is being maintained and cleaned regularly.
- Always keep workstations clear, clean and tidy.
- Fine dining background will be an added advantage

Requirements:

- Completion of GCE 'O'; or minimum of three years related experience and/or training; or equivalent combination of education and experience.
- Food Hygiene certificate
- Possesses knowledge of sanitation standards.
- Demonstrates teamwork and customer service focus.
- Demonstrates excellent communication skills.

To apply for the above positions, please send your full resume to careers@fullertonhotels.com