

Accor professions guide: Chef de partie (m/f)



What exactly does my mission involve?

- Help provide smooth running services and a high standard of production by managing a section
 - Work autonomously to produce dishes in line with cooking instructions
 - Supervise the commis chefs' work
 - Responsible for a part of kitchen, ensure the organisation, the coordination and the service
 - Apply the hygiene and safety rules
- Apply on line for the chef de partie positions

This profession exists...

In most of the restaurants of the group around the world.

[Personality](#) | [Activities](#) | [Qualifications/Experience](#) | [Progression](#)

Rigorous and methodical

Rapidity and efficiency

Adaptability

Pay attention to details

Sense of observation and organisation

Creativity

Team spirit

Team leader

Sense of hygiene and security

Leadership

Professional techniques / Production

Produce and present the dishes for the section

Ensure that dishes are well presented, of a high standard and at the right temperature

Deliver dishes in good time to suit guests' wishes

Receive, check and store goods

Organise your work and timing to suit fluctuations in guest numbers and special events

Management

Actively involved in meeting the department's targets

Follow the cooking instructions

Avoid waste and loss of food items

Respect the procedures and internal audits

Help conduct inventories

Contribute to the equipment management

Team Management

Lead a team

Organise and supervise the work of members.

Inform the team about cost optimisation and the reduction of raw material wastage

Train commis chefs, apprentices and interns to a high standard

Hygiene / Personal safety / Environment

Ensure that the workplace remains clean and respect security rules (HACCP regulations)

Respect utilization and security rules of the equipment(s)

Apply the hotel's security regulations (in case of fire etc)

Respect the hotel's commitments to the "Environment Charter" (saving energy, recycling, sorting waste etc)

Professional training in Kitchen

Experience that demonstrates well established technical know-how

Have to speak the language of the country – English recommended

Sous chef and chef (m/f) (after experience and training)

Restaurant

International mobility