

# Chef (m/f)



## What exactly does my mission involve?

- Prepare "hot" and/or "cold" dishes in line with the concept procedures and the supervisor's instructions
- Help to deliver the dishes
- Respect the food health and safety standards and procedures
- Contribute to the appropriate management of raw materials
- Contribute to guest satisfaction through the quality of his/her work

Apply on line for the Chef (M/F) positions

## This profession exists...

In Group hotels all over the world

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

Team spirit

An organised and thorough approach

Manually skilled

Speed and efficiency

Adaptability and good listening skills

Attention to detail and quality

Good observational skills

Adapt to a variety of tasks and the rhythm of activity

## Professional technique / Production

Create and present the dishes in line with technical guidelines and the supervisor's instructions

Adapt work to fluctuations in volume of guests, to special events and particular guests

Help to receive deliveries and tidy food items according to the storage guidelines

Guarantee the high standard of the dishes prepared

## Management and Administration

Follow the technical guidelines and preparation processes to the letter, avoiding all waste

Manage inventories and orders for food products, adapting stocks to variations in consumption

Manage kitchen appliances

Be in charge of calculating cooking ratios

## Hygiene / Personal safety / Environment

Ensure that the workplace and storage areas remain clean and tidy, and the safety of consumable goods by always respecting HACCP regulations  
Respect the instructions and safety guidelines for the equipment used  
Applies the hotel's security regulations

Vocational culinary training  
First culinary experience (with knowledge of culinary basics)  
National Language

Chef de partie  
Head Chef  
A Group hotel of a different brand or with higher capacity  
International mobility