



Chef De Partie

Job Responsibilities:

- Maintain and supervise good housekeeping practices in all food production areas (including walk-ins and freezers), strictly enforcing the “clean as you go” policy. Ensure compliance with regulations.
- Ensure that all workstations are adequately set up or broken down for all meal periods. Coordinate this responsibility with the Food Production Managers through daily logbooks and turnover meetings.
- Frequent food and service quality checks during all meal periods to ensure the foods served meet our portion control and quality standards. Perform as an expeditor during peak meal periods.
- Develop A-La-Carte Menu, buffet menu and 15-minutes training programme.
- Ensure 39 points checklist is followed.
- Supervise and assist in food production.
- Carry out all reasonable requests by management which the associate is capable of performing.
- Ensure sanitation of all areas.
- Control food wastage.
- Assist in setting up plans and actions to correct any food cost problems.
- Ensure that associates are at their stations on time in the correct uniform and wearing a hat or hair net.
- Maintain proper pars, maintain top-quality freshness.
- Ensure that all stations are properly cleaned at the end of each shift.
- Any other duties may be assigned from time to time.

Requirements:

- Able to understand and communicate in simple English.
- Possess food preparation knowledge.
- 2 years of relevant experience.

To apply for the above position, please send your full resume to hr1.asrs@amarasanctuary.com

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