

JOB BRIEF

DEMI CHEF DE PARTIE

Brief Description of the Hotel

Le Gray - a Campbell GRAY Hotel, member of The Leading Hotels of the World - is a contemporary-classic that stands out among luxury hotels in Beirut with its location in the historical downtown. By day, the Mediterranean sparkles in front with the peaks of Mount Lebanon in the distance. By night, Beirut's joie de vivre is right at your doorstep.

Brief Job Description

Under the general guidance of the Executive Chef or delegate, and within the limits of Le Gray Policies and Procedures, To adhere and to with implementing and maintaining all standards, policies and procedures relating to food quality specifications, preparation, storage and for all Health and Food Safety areas of "Due Diligence" as laid out by management in the Le Gray Health & Safety HACCP and Food Safety Hazard Analysis, Training documents.

Duties & Responsibilities

- Ensure that all food is produced in a timely manner to ensure high degree of guest satisfaction.
- Wash and maintain all kitchen light equipment.
- Share his skills and knowledge with all employees.
- Control food wastage without compromising on food quality. Adjust the mise en place to ensure that correct portion control are prepared and set up for service in the kitchen, therefore at no time the kitchen will run short of menu items.
- Ensure that all purchased and prepared foods are labelled, dated and food stocks rotated, kept in legal, hygienic conditions.
- Ensure service of menu items from the kitchen to waiting staff are carried out in an efficient, correct and courteous manner.
- Ensure that all potential and real hazards are reported to the Senior Chef on duty immediately.
- Be fully conversant with all departmental Fire, Emergency and Bomb procedures.

Requirements

- Minimum 1 year experience as a Demi Chef de Partie, preferably in a 5 Star Hotel
- Health and Safety Knowledge
- Flexible schedule

How to Apply

Send your CV to Humanresources@legray.com