



## Job Description – Chef de Partie

### Document Control

**Position Title:** Chef de Partie

**Department:** Food and Beverage

**Reports To:** Head Chef / Sous Chef

**Version:** 1.0

### Job Overview

The Chef de Partie is responsible for managing a specific section of the kitchen and ensuring the preparation, cooking, and presentation of dishes meet Grand Royale Group's luxury hospitality standards. This role supports the Sous Chef and Head Chef in maintaining food quality, hygiene, and consistency while contributing to menu innovation and efficient kitchen operations. The position requires technical expertise, teamwork, and a commitment to culinary excellence.

### Key Responsibilities

#### Food Preparation & Service

- Prepare, cook, and present dishes within your designated section to the highest standard.
- Follow recipes, portion control, and presentation guidelines.
- Assist in menu planning, daily specials, and seasonal dishes.
- Ensure timely service during peak periods with consistent quality.

#### Kitchen Operations & Efficiency

- Maintain cleanliness, organisation, and hygiene within your workstation.
- Assist in stock control, ordering, and inventory rotation.
- Report shortages, equipment faults, or maintenance issues promptly.
- Support the team in meeting service deadlines and minimising waste.
- Ensure compliance with HACCP, WHS, and food handling regulations.
- Maintain temperature logs, cleaning schedules, and sanitation records.
- Adhere to kitchen policies and procedures to ensure a safe working environment.
- Participate in regular audits and hygiene inspections.





### **Team Collaboration & Training**

- Work closely with other chefs and kitchen staff to maintain smooth operations.
- Assist in training and mentoring Commis Chefs and kitchen assistants.
- Support a positive and respectful kitchen culture.
- Communicate effectively with service teams for coordinated operations.

### **Qualifications and Experience**

- Certificate III or IV in Commercial Cookery (mandatory).
- Minimum 3 years' experience in a commercial kitchen, preferably within fine dining or hotel environments.
- Strong understanding of modern cooking techniques and presentation.
- Knowledge of HACCP and WHS standards.
- Experience in managing a kitchen section independently.

### **Skills and Competencies**

- Culinary creativity and technical skill.
- High attention to detail and quality consistency.
- Excellent time management and organisational skills.
- Ability to work efficiently under pressure.
- Team-oriented with strong communication skills.

### **Working Conditions**

This is a full-time kitchen operations role based at Grand Royale Group's restaurants and event venues in Gold Coast, Queensland. The position involves shift work, including early mornings, evenings, weekends, and public holidays, to support daily service and event functions.

### **Key Performance Indicators (KPIs)**

- Food quality and presentation consistency.
- Compliance with hygiene and safety standards.
- Efficiency in section management and preparation times.
- Teamwork and communication within the kitchen.
- Guest satisfaction related to food experience.





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### **Company Values and Culture**

Grand Royale Group values innovation, craftsmanship, and teamwork in its culinary operations. The organisation fosters a culture of respect, creativity, and excellence in hospitality. The Chef de Partie plays a key role in upholding these values by delivering dishes that represent the brand's signature quality and elegance.

### **Career Path**

This role provides opportunities for career progression into positions such as Sous Chef, Head Chef, or Executive Chef within Grand Royale Group or other fine dining and luxury hospitality establishments.

