Riddell's Bay Golf & Country Club
Chef de Partie

Riddell's Bay Golf & Country Club invites applications for the position of Chef de Partie. This position will report directly to the Executive Chef for all Kitchen related functions. This position is a five/six-day working week including holidays, weekends and split shifts when necessary.

Duties will include, but are not limited to:
- Prepares, seasons and cooks soups, meats, seafoods, vegetables, desserts and other items required for line and special function purposes
- Prepares salads, sandwiches, cakes and other cold foods
- Supervises preparation of foodstuff for cooking or eating raw
- Serves items in accordance with established portion and presentation standards
- Uses food preparation equipment according to manufacture's instructions
- Sets up, maintains, breaks down and cleans work station ensuring that equipment is kept clean and sanitary
- Consistently uses safe and sanitary food handling procedures
- Covers, dates and properly stores all leftover products that are re-usable
- Assists with other duties as assigned by Sous Chef and Working Head Chef as well as a willingness to carry out any reasonable request made by Management
- Assists with preparation of other food products on serving line as needed

Desired Qualifications:
- Applicants should possess a minimum of three years' experience in a similar position and City & Guilds 706/1,2 or equivalent
- A flair for pastry/bakery, continental and oriental cuisine is required
- Good timekeeping and the capacity to work under pressure and meet production deadlines are essential

The Golf Club offers a competitive compensation package commensurate with qualifications and experience.

Please forward in writing your Confidential Resume to:
Administration Manager
Riddell's Bay Golf & Country Club Ltd,
P.O. Box WK 236, Warwick WK BX

Or e-mail to **administration@riddellsbay.com**

Closing date for applications: December 12, 2014