



Chef De Partie

The Devon Hotel is now searching for a talented Chef de Partie who has a passion for the industry, is results-driven and takes ownership of the role. This is a unique hands-on position working alongside our Head Chef to run our famous Marbles Buffet, as well as our very busy Conference Centre that routinely caters for banqueting to 400 guests.

Experience & Knowledge;

An absolute minimum of 3 years' experience in a similar sized operation.

Key responsibilities;

- Consistently delivering exceptional food experiences for all our guests.
- A strong and in depth understanding of food cost, wastage, budgeting and staff management.
- Thorough understanding of kitchen hygiene, environmental and food safety standards.
- Proven effective communication skills to inspire the kitchen team.
- Have people management capabilities with the natural passion and desire to coach and mentor as part of the team alongside the Head Chef

Specific requirements;

- Proven work-history in a large high-volume venue.
- Exceptional organizational and guest service delivery skills
- Expansive knowledge of food preparation methods and food safety control procedures.
- A stable demeanour that ensures a calm and effective team when under pressure

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