1. Purpose of the Role

The Chef de Partie is responsible for running an assigned section of the kitchen at Bloom Bar's new bistro, preparing Western fusion dishes and baked items to the required standards of quality, hygiene and presentation.

2. Position Overview

Item	Detail
Position Title	Chef de Partie
QTY	1
Nationalities	Sri Lanka, India, Nepal
Organisation	Bloom Bar Pvt Ltd
Reports To	Head Chef / Sous Chef
Worksite	Bloom Bar, Hulhumalé, Phase 1
Salary	MVR 9,900.00

3. Key Responsibilities

The Chef de Partie will be responsible for the following:

#	Area	Responsibility
01	**Section Management**	Run the assigned kitchen section during service, prepare mise en place, check stock and report orders to the Head Chef.
02	**Food Preparation**	Prepare, cook and present Western fusion dishes according to the bistro's recipes and portion standards.
03	**Baking & Pastry**	Prepare breads, pastries, desserts and other baked items for the menu.
04	**Team Supervision**	Guide, train and supervise the Demi Chefs and Kitchen Helper working in the section.
05	**Hygiene & Safety**	Follow food safety and HACCP standards, store and label food correctly, and keep the section clean and safe.

4. Experience Requirement

Item	Detail
Experience	Minimum 3 years of experience as a Chef de Partie or senior Demi Chef in a restaurant, café or hotel kitchen.
Skills	Western fusion cuisine with baking skills. Experience in Nepalese or Japanese cuisine is an advantage.