1. Purpose of the Role

The Demi Chef is responsible for supporting the Chef de Partie in preparing and cooking Western fusion dishes and baked items at Bloom Bar's new bistro to the required standards of quality and hygiene.

2. Position Overview

Item	Detail
Position Title	Demi Chef
QTY	3
Nationalities	Sri lanka, Nepal, India
Organisation	Bloom Bar Pvt Ltd
Reports To	Chef de Partie / Head Chef
Worksite	Bloom Bar, Hulhumalé, Phase 1
Salary	MVR 8,100.00 – 9,000.00

3. Key Responsibilities

The Demi Chef will be responsible for the following:

#	Area	Responsibility
01	**Food Preparation**	Prepare, cook and present dishes according to the bistro's recipes, portion sizes and presentation standards.
02	**Baking Support**	Assist with preparing breads, pastries, desserts and other baked items.
03	**Mise en Place**	Prepare ingredients and set up the section before service, and restock it during service.
04	**Section Cover**	Run the section when the Chef de Partie is absent, following the instructions of the Head Chef.
05	**Hygiene & Safety**	Follow food safety and FDA standards, store and label food correctly, and keep the work area clean.

4. Experience Requirement

Item	Detail
Experience	Minimum 2 years of experience as a Demi Chef or Commis Chef in a restaurant, café or hotel kitchen.
Skills	Western fusion cuisine with baking skills. Experience in Nepalese or Japanese cuisine is an advantage.