

# MERCURE

HOTEL

DUBAI BARSHA HEIGHTS

## JOB DESCRIPTION

F/TC/26 Rev00

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**Job Title:** Demi Chef De Partie      **Department:** Culinary

**Responsible for:** Overseeing and directing all aspects of the HOT section of the kitchen      **Date:** 12 December 24

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### Key Responsibilities:

#### Demi Chef De Partie:

1. Food Preparation & Cooking:
  - Prepare and cook food to the highest quality standards, ensuring consistency and presentation.
  - Assist in the preparation of mizzen place (ingredients) for your section.
  - Cook dishes according to the restaurant's menu and recipe specifications.
2. Section Management:
  - Take charge of a designated section in the kitchen (e.g., pastry, grill, sauces, or vegetables) under the guidance of the Chef De Partie.
  - Ensure that your section is well-stocked with all necessary ingredients, utensils, and equipment.
  - Maintain cleanliness and organization within your section at all times.
3. Assisting with Menu Creation:
  - Assist the Chef De Partie and Sous Chef in the development of new menu items, contributing creative ideas and suggestions.
  - Monitor inventory and help with ordering ingredients for your section.
4. Maintaining Hygiene & Safety Standards:
  - Follow food safety and sanitation guidelines to ensure a clean and safe working environment.
  - Adhere to health and safety regulations in food preparation, storage, and cleanliness.
5. Team Collaboration & Training:
  - Work closely with other kitchen staff, including Commis Chefs, to ensure smooth kitchen operations.
  - Train and mentor junior kitchen staff (Commis Chefs), ensuring they understand their duties and perform them efficiently.
  - Provide support to other sections during busy periods.
6. Quality Control:
  - Ensure that all food is prepared to the highest standard of taste, quality, and presentation.
  - Regularly check food items for consistency and freshness.
7. Time Management & Efficiency:
  - Ensure that food preparation and cooking are completed in a timely manner.
  - Manage your time effectively to ensure all tasks are completed within your shift.
8. Inventory & Stock Control:
  - Keep track of ingredients and supplies in your section and notify the Chef De Partie or Sous Chef when stock levels are low.
  - Assist in ensuring that ingredients are used efficiently to minimize waste.

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9. Supporting Kitchen Operations:
  - Assist with the overall operation of the kitchen, including food plating and serving.
  - Ensure that food is prepared and presented according to restaurant specifications.
10. Adhering to Restaurant Policies:
  - Comply with all company policies and procedures, including those related to punctuality, dress code, and conduct.
  - Participate in kitchen meetings to stay updated on new processes or changes in restaurant operations.

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### Skills & Qualifications:

- Education: Culinary Arts degree or equivalent training preferred.
- Experience: Minimum of 2-3 years of experience in a professional kitchen, preferably with exposure to multiple kitchen sections.
- **Skills:**
  - Strong knowledge of cooking techniques and kitchen procedures.
  - Ability to work under pressure and in a fast-paced environment.
  - Good communication and interpersonal skills.
  - Ability to follow instructions and recipes accurately.
  - Strong attention to detail and commitment to quality.
  - Excellent time-management skills.
- **Physical Requirements:**
  - Ability to stand for extended periods.
  - Ability to lift and carry up to 25 pounds.

Manual dexterity to use kitchen tools and equipment.

### Your team and working environment:

Located along Sheikh Zayed Road in Barsha Heights right next to Dubai Internet City Metro Station. The hotel is nestled in the key business and commercial district of Dubai Media City, Dubai Knowledge Park and Dubai Internet City. Mercure Dubai Hotel offers a unique hospitality experience for business & leisure travellers and well as for long stays at an affordable price. Close proximity to Mall of the Emirates, Palm Jumeirah and major tourist attractions.

An elegant hotel with 1015 suites and apartments spread over 41 floors. Each contemporary room features floor to ceiling windows that have exceptional views of the city & skyline. For meetings, trainings and social events the hotel offers an extensive range of multi-functional meeting and event spaces.

### Our commitment to Diversity & Inclusion:

We are an inclusive company and our ambition is to attract, recruit and promote diverse talent.

### Why work for Accor?

We are far more than a worldwide leader. We welcome you as you are and you can find a job and brand that matches your personality. We support you to grow and learn every day, making sure that work brings purpose to your life, so that during your journey with us, you can continue to explore Accor's limitless possibilities.

By joining Accor, every chapter of your story is yours to write and together we can imagine tomorrow's hospitality. Discover the life that awaits you at Accor, visit <https://careers.accor.com/> Do what you love, care for the world, dare to challenge the status quo! **#BELIMITLESS**