HANS HERZOG

JOB DESCRIPTION - Chef de partie

REPORTS TO Head Chef

POSTION SUMMARY

The chef de partie is responsible for the creation of high quality dishes in his role as part of the kitchen team. He is able to work independently and be self sufficient.

RESPONSIBILITIES AND DUTIES

- Cooks consistently and enthusiastically on a high level as chef de partie as directed by the head chef.
- Helps creating and cooking to perfection the seasonal, all fresh 5-course modern gourmet menu and the small selection of signature a la carte dishes for the restaurant (e.g. Crayfish, Wagyu beef) by using produce in a sensible and cost effective way.
- Helps creating and cooks a seasonal and casual bistro menu which has to match Herzog wines sold in the cellar door. A small selection of inexpensive, wine friendly typical bistro food.
- Cooking and preparing for each service as well as staff dinners and performs all duties assigned to him/her by the head chef.
- Making sure his/her station and its environment (Kitchen and store rooms) is spotless clean and hygiene is kept up at all times. Maintains personal tidy appearance and works in a highly hygiene manner.
- Keeps control of his/her responsible station and reports orders for food and non food to the head chef.
- Controls incoming goods and stores it in perfect conditions.
- Taking part in the chef team of the monthly Master cooking classes and "Kitchen confidential" visitors in the kitchen.
- Actively attends wine and general trainings, team building events and supplier visits to learn about local produce and improve knowledge.
- Is guest orientated and able to converse with our clientele.
- Has fun cooking and loves his job! Is a sociable chef who likes to work in a small team with different Nationalities and respects and actively works with his colleagues in office, winery and vineyard. Has an interest in wine.