



THE DOMINICAN IS HRING

Function: Chef de Partie
Department: Kitchen
Direct responsible: Chef
Contract: Full time

Responsibilities and Tasks

1) Be responsible for the tasks ordered by the sous chef or by the chef himself.

2) Preparation of service:

- Clean, washes, peel, cut and cooks vegetables/fruits.
- prepare garnishes, cold sauces, soups, appetizers, desserts, salads, etc...
- assist with set-up
- cut and cooks various foods
- assist the chef in the preparation and dispatch of dishes to the various parts of the kitchen
- Carry out the preparations, manages and controls the quality
- Control and justifies the quantities of raw materials and semi-finished products consumed
- Serve guests behind the buffet and/or self-service
- Assist in the reception and storage of equipment and/or raw materials
- Supervise the activities of the trainees and/or apprentices
- tidy and clean the kitchen and work areas
- Ensure order and cleanliness in the kitchen
- observe safety standards while on the job
- order, receives and checks merchandise under the direction of the chef or a chef de partie
- prepare canapés, starters, main courses, desserts, soups, sauces, rolls, snacks, etc...
- replace colleagues
- report any problems to the chef
- Manage the surplus of production and goods
- Manage the storage and conservation of raw materials
- Take part in various meetings between colleagues and the chef
- Give suggestions for new preparations, dishes, presentation, etc...
- Manage both hot and cold preparations
- Is versatile and able to work independently in each department of the kitchen.
- Cook meat, fish and poultry

- Present and garnishes plates as directed by the chef
- Prepare and finishes hot dishes
- Transmit to the chef and/or places orders, ensures and monitors continuity of deliveries
- Control preparations, deliveries, freshness and quality

Additional information and special situations:

- Use of kitchen equipment and tools
- Respect the rules related to the function itself, respect the HACCP rules, respect the work rules as well as the presentation methods specific to the house.
- Lifting heavy weights
- Standing and walking while performing tasks
- Withstand pressure during rush hours
- Risk of injury from handling knives, kitchen equipment, hot parts of kitchen utensils, walking on wet/greasy floors or possible fire.

Qualifications & requirements

- More than a year experience in the same position or good experience as demi-chef de partie.
- Experience in hot section, cooking meat / fish / vegetables
- Good organizational skills
- Willing to learn
- Ability to work in a team
- Flexible in hours / days
- Customer satisfaction oriented
- Very good communication skills in English and/or French
- Excellent physical condition and stamina
- Knowledge of HACCP regulations

We are

The Dominican is a 4* deluxe design hotel, a destination for elegance in the historical centre of Brussels. The Dominican is the first member of Design Hotel™ in Belgium. The Dominican distinguishes itself by offering a unique product and indulgent hospitality.

The hotel offers 150 rooms, 3 Meeting Salons, Gym with sauna and Hamam, Courtyard, Lounge Bar and bustling Grand Lounge.

What we offer:

Joining The Dominican Family is also:

- 100 % Reimbursement of Public Transport
- Eco-cheque
- 10 free nights & Staff discount in the hotels of the Carlton Group, including Design Hotel worldwide
- Fantastic and healthy meals
- Uniform
- Free online language classes

And having the great opportunity to...

- Live The Dominican experience
- Have the possibility to work for an international company
- Make 46 other amazing colleagues as your friend
- Develop your career
- Be part of a growing Company's Culture
- Have the possibility to have a 4 days working week

Hungry for more details

Do you think we have a match?

Send your CV and motivation letter to human.resources@thedominican.be

The Dominican

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www.thedominican.be