

JOB DESCRIPTION – CHEF DE PARTIE (Continental Cuisine)

Job Title: Chef de Partie (CDP) – Continental Cuisine

Department: Food Production

Reporting To: Sous Chef / Executive Sous Chef / Executive Chef

Location: Chikmagalore



Job Purpose

As a **Chef de Partie (CDP) – Continental**, you will be responsible for managing the hot and cold western kitchen sections of the resort. You will lead a dedicated team to prepare, cook, and present authentic European, Mediterranean, and modern Western dishes. Your role ensures that the à la carte dining, luxury buffet spreads, pool-side menus, and banquet setups consistently deliver a premium, international dining experience for resort guests.

Key Responsibilities

Operational Cooking & Preparation

Oversee the daily operations of the Continental section, including breakfast live stations (eggs Benedict, waffles, pancakes), lunch/dinner à la carte, and high-volume buffet spreads.

Masterfully execute western culinary techniques, ensuring perfect execution of roasts, grills, steaks, pastas, risottos, classical French sauces, reductions, and continental soups.

Manage live interactive counters (e.g., live pasta bars, wood-fired pizza ovens, or live grilling stations), engaging professionally with luxury travelers and resort guests.

Contribute to menu planning, seasonal promotions, and curated chef-table menus to elevate the resort's western culinary offerings.

Quality & Consistency

Direct and mentor junior culinary staff, including Demi CDPs, Commis chefs, and kitchen trainees assigned to the Continental line.

Delegate daily prep lists (Mise en Place) efficiently, ensuring cold components (salads, dressings, cold cuts) and hot bases are ready before service hours.

Assess team performance and conduct hands-on training for advanced Western cooking methodologies and plating aesthetics.

Kitchen Hygiene & Safety

Raise precise daily stock requisitions for imported meats, premium cheeses, olive oils, herbs, and local farm-to-table organic produce.

Control food costs by strictly monitoring portion sizes, preventing over-prep, and accurately forecasting guest counts based on resort occupancy.

Enforce strict FIFO (First-In, First-Out) protocols to handle delicate continental ingredients like fresh herbs, dairy cream, and high-grade seafood.

Teamwork & Inventory Management

Maintain immaculate hygiene standards across the continental hot line, cold larder (Garde Manger), and respective cold rooms.

Enforce 100% compliance with HACCP / FSSAI protocols, meticulously updating blast-chilling logs, core cooking temperature sheets, and allergen charts.

Ensure all equipment—such as combi-ovens, commercial grills, salamanders, and sous-vide machines—are clean and in perfect working order.

Job Requirements & Qualifications

Education: Degree or Diploma in Hotel Management, Culinary Arts, or an equivalent western culinary certification.

Experience: 4 to 6 years of kitchen experience in a 4-star or 5-star hotel, luxury resort, or premium fine-dining standalone restaurant, with a minimum of 1–2 years of experience as a DCDP or CDP specializing in Western/Continental food production.

Technical Skills: Advanced knowledge of European and Mediterranean flavor profiles, master butchery skills (portioning tenderloins, salmon, lamb chops), modern plating aesthetics, and proficiency with high-tech Western kitchen gear.

Soft Skills: Exceptional leadership and communication skills, adaptability to high-occupancy resort rush hours, and strong problem-solving abilities under pressure.

Employee Signature

HR Signature