

**Job Title**  
Chef de Partie – South Indian

**Department**  
F&B Production

**Location**  
Chikmagaluru

**Reports To**  
Executive Chef /  
Sous Chef

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### Job Purpose

Responsible for preparing authentic South Indian cuisine with consistency in taste, quality, and presentation, while maintaining high hygiene standards and supporting smooth kitchen operations.

### Key Responsibilities

- Prepare and present a variety of **South Indian dishes** (Breakfast, À la carte, Buffet)
- Ensure consistency in **taste, portion, and presentation**
- Manage assigned kitchen section efficiently
- Supervise and guide **Commis chefs**
- Maintain mise-en-place and ensure timely service
- Follow standard recipes and portion control
- Assist in menu planning and introducing regional specialties
- Ensure proper storage and stock rotation (FIFO)
- Maintain cleanliness and hygiene as per **FSSAI standards**

### Specialization

- Expertise in:
  - Dosa, Idli, Vada, Uttapam
  - South Indian curries, gravies & chutneys
  - Sambar, Rasam varieties
  - Traditional and modern plating styles

### Skills & Requirements

- Strong knowledge of **authentic South Indian cuisine**
- Ability to handle high-volume service (buffet & live counters)
- Team supervision and coordination
- Knowledge of hygiene and food safety standards
- Time management and multitasking

### Grooming & Appearance

- High standards of personal hygiene and grooming
- Professional appearance in line with luxury resort policies

### Key Competencies

- Attention to detail
- Consistency in cooking
- Teamwork
- Creativity in presentation
- Ability to work under pressure



<sup>TM</sup>  
*the*  
*serai*

— INSPIRED RESORTS —