



WE ARE
HIRING



CHEF DE PARTIE

*Are you a skilled and motivated Chef de Partie with a passion for culinary excellence and a commitment to maintaining high kitchen standards?
Join our team in a collaborative and dynamic environment!*

MAIN ROLE & RESPONSIBILITIES

- Take full responsibility for a designated station by ensuring consistent quality, presentation, and flavor of dishes, while maintaining organization, cleanliness, and adherence to hygiene and safety standards.
- Ensure the quality and consistency of all dishes meet resort standards for taste, presentation, and portioning, while collaborating with the Sous Chef and Executive Chef to refine recipes and techniques through regular tastings and quality checks.
- Work closely with kitchen staff to ensure efficient service, communicate effectively with the Sous Chef to coordinate orders and special requests, and foster a positive, collaborative team environment.
- Follow health, hygiene, and safety regulations, maintain a clean and organized workspace, and participate in regular cleaning and maintenance to ensure compliance with resort policies and industry standards.

ESSENTIAL SKILLS & REQUIREMENTS

- Previous work experience as a Chef de Partie or similar role in a luxury resort or fine dining resort.
- Strong understanding of food safety, sanitation, and health standards.
- Excellent organizational skills and the ability to work efficiently under pressure.
- Ability to communicate effectively and work well in a team environment.
- Ability to work a flexible schedule, including weekends and holidays.

To apply, please send your resume and cover letter to hr@baoase.com.