

CHEF DE PARTIE

Armani Hotel Milan, 5 stars luxury hotel located in the heart of the famous Milan fashion district, is looking for a Chef de Partie in the Culinary department.

MAIN RESPONSIBILITIES

- Work with his/her best abilities to ensure that high quality, creativity, freshness and preparation according to set standards is given at all times.
- Assist in the preparation, production, duties and responsibilities of the Culinary Section assigned by the Executive Chef.
- Supervise and allocate work to ambassadors, according to their knowledge and skill level.
- Assist in developing recipes and presentation pictures for new menus and standards accurately and always update them.
- Keep and report any incident, problems and complaints.
- Ensure the hotel cost control policies and procedures are followed.
- Contribute to overall profits, through prevention of wastage and maximizing use of raw materials.
- Assist in maintaining and enhance ambassadors grooming and personal hygiene according to hotel policies.
- Ensure hotel property, facilities, kitchen and all areas are kept in very good condition.
- Attend training sessions and meetings as and when required.
- Identify training needs of kitchen subordinates.
- Ensure standard of food quality and safety at all times during active checking per shift.

QUALIFICATIONS AND EXPERTISE

- Previous experience in a 5* Hotel.
- At least 2-year experience at same level.
- Good English and additional languages desirable.
- Excellent communication and organization skills.
- Able to work calmly & confidently under pressure.

ADDITIONAL INFORMATION

Type of work Full time

Location Milan, Italy

Languages English, Italian

Start July 2021

Contract 12 months

Other advantages Meals in our Staff canteen; Uniform and laundry service; Tailored training programs; Company discounts on Armani shops.