

<https://thezenwellnessresort.com/job/chef-de-partie/>

Chef de Partie

Description

Under the general guidance and supervision of the executive chef, and within the limits of established The Zen Wellness resort policies, assists in the overseeing and directing of all aspects of the hot production.

Responsibilities

- Trains subordinate staff on proper use of machinery and equipment, and cleaning of it on a regular basis.
- Trains and motivates all his subordinates on a regular basis.
- Establishes and maintains effective employee relations.
- Informs on a daily basis the direct supervisor on all relevant information on operational and personal matters, including information which does not require the executive chef's action.
- Checks function sheets and sees to it that all food items for restaurants, banquets and special functions are prepared on time and meet quality and quantity standards.
- Takes proper inventory of food items in his section.
- Prepares on daily basis food requisitions as assigned.
- Maintains cleanliness in all assigned areas, including refrigerators and freezers.
- Performs duties common to all supervisors and other duties as maybe assigned.
- Controls cost by minimizing spoilage, waste, proper storage and exercising strict portion control.
- Supervises and participates in the preparation of assigned lunch and dinner buffets, special functions, banquets and restaurants supply.
- Makes daily production list for his/her section.
- Ensures that The Zen Wellness resort cost control policies and procedures are followed.
- Produces with his/her staff all products according to The Zen Wellness resort recipes.
- Observes and tests all food being cooked samples all food before it is served.
- Attends training sessions.
- Reports any equipment on the section which needs repair or maintenance.
- Supervises preparation of assigned food for the different subsections.
- Checks function sheets, daily menus, promotions and initiates requisition of food stuffs based on functions, menus and forecasts.
- Ensures freshness and suitability of products used by the section and that they are stored properly.
- Ensures smooth running of the section during direct supervisor's absence.
- Able to supervises food production and allocate work effectively.
- Able to maintain outstanding Hygiene conditions.
- Able to control food stock effectively.
- Able to recommend on staff selection, provide training and report on progress of performance.
- Able to provide reference and ensure compliance with house rules by staff.

Hiring organization

The Zen Wellness Resort

Employment Type

Full-time

Job Location

Aswan Western Agricultural Road,
1252031, New Aswan City, Egypt

Date posted

November 4, 2025

- Able to maintain good relation with staff and fellow workers (Team work).

Security, Safety & Health

- Maintains high confidentiality in regards to guest privacy.
- Reports any suspicious behaviour of guests and staff to the General Manager and Security.
- Notifies housekeeper regarding lost and found objects.
- Ensures that all potential and real hazards are reported appropriately immediately.
- Fully understands the hotel's fire, emergency, and bomb procedures.
- Follows emergency procedures to provide for the security and safety of guests and employees.
- Works in a safe manner that does not harm or injure self or others.
- Anticipates possible and probable hazards and conditions and notifies the Manager.
- Maintains the highest standards of personal hygiene, dress, uniform, appearance, body language and conduct.

Competencies

- Good command of English and one other language used by majority of staff.
- Two-three years experience in 5 Star Hotels.

Interrelations

Liaises with all departments to ensure smooth operation and develops effective relationships with guests, business partners.