



RECRUITMENT ADVERTISEMENT

Position:	Chef de Partie
Company / Establishment:	Terroir Parisien by Yannick Alléno
Location / Address	Prince's Building - Central
Company / Establishment Description /Overview	As an authentic bistro, Terroir Parisien will completely respect its concept: great products, typical Parisian recipes, a simple menu made up of generous, delicious and seasonal dishes, with daily specials and menus based on what is available at market.
Key Job Responsibilities:	<p>The Chef de Partie reports directly to the Chef de cuisine and supervises the Commis de cuisine, Demi chef de Partie and kitchen trainees.</p> <p>Prepare Mise en place in accordance with ingredients, quality base on the recipe standard sheets.</p> <p>To ensure that market lists are completed daily.</p> <p>To ensure that his/her station is managed efficiently and according to the established concept statements.</p> <p>To ensure HACCP Standards are maintained and carried out.</p> <p>To organize food production in a hygienic manner.</p>
Experience Requirement:	At least 1 or 2 years as Chef de Partie - Western Kitchen
Expectations:	
Position Reports to:	Chef de Cuisine
Remuneration Package:	20000 HKD - Negotiable base on experience
Application Requirement	Resume
Email to:	thierry.lequeau@terroirparisien.com.hk
Deadline of Application:	

