

Chef de Partie (CDP) Job Description Template

Job Title:

Chef de Partie (CDP)

Location:

[City Name]

Department:

Kitchen / Food Production

Job Type:

Full-time

Job Summary:

We are seeking a skilled Chef de Partie (CDP) to manage a specific section of the kitchen. The role includes preparing high-quality dishes, ensuring consistency, and supervising junior staff.

Key Responsibilities:

- 1 Prepare and cook dishes as per standard recipes
- 2 Manage assigned kitchen section (grill, tandoor, pastry, etc.)
- 3 Ensure food quality, taste, and presentation
- 4 Supervise and train Commis chefs
- 5 Maintain hygiene and safety standards (FSSAI/HACCP)
- 6 Monitor stock levels and minimize wastage
- 7 Coordinate with other kitchen sections
- 8 Ensure timely service during peak hours

Requirements:

- 1 Diploma or degree in Culinary Arts (preferred)
- 2 2–5 years of experience in a professional kitchen
- 3 Strong knowledge of cooking techniques
- 4 Ability to work under pressure
- 5 Leadership and team management skills

Preferred Skills:

- 1 Multi-cuisine experience
- 2 Knowledge of kitchen cost control

3 Experience in hotel or fine dining environment

Salary:

■18,000 – ■45,000 per month (based on experience and location)

Benefits:

- 1 Meals and accommodation (if applicable)
- 2 Service charge / tips
- 3 Career growth opportunities
- 4 Training and development programs