



LAGOS CONTINENTAL

## **JOB DESCRIPTION**

**Job Title:** Demi Chef  
**Department:** Food and Beverage  
**Job Band:** 6  
**Reports to:** Executive Chef  
**Position Supervised:** Commis Chef

### **Job Scope**

Under the general guidance and direction of the Executive Chef or his/her delegate and within the limits of the Hotel's Policies and Procedures, the Demi Chef is responsible for preparing and serving food according to the hotel standards.

### **Key Relationships**

Chef De Partie, Head Butcher, Team Members, Colleagues and Guests

### **Key Job Responsibilities:**

- 1) Prepares, cooks, serves and stores the following dishes among others according to recipes, quality standards, presentation standards and food preparation checklist:
  - Appetizers, Savouries, Salads and Sandwiches
  - Sauces
  - Eggs, Vegetables, Fruit, Rice and Farinaceous Dishes
  - Poultry and Game dishes
  - Meat dishes
  - Meat marinades
  - carve meats
  - Fish and shell fish
  - Sauces for fish and shell fish
  - Garnishing techniques and methods of service for fish
  - Pastry, cakes and yeast goods
  - Petits-fours
  - Desserts
  - Hot and cold deserts
  - Decorates, portions and presents
  - Plates and Terrines
  - Buffet Food
  - Prepares and presents food and deserts for buffets
  - Stores buffet items
  
- 2) Maintains food logs.



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- 3) Monitors the quality and quantity of food that is prepared by ensuring proper portion, arrangement and food garnish.
- 4) Provides directions to the Kitchen helpers including Commis Chef and Kitchen Stewards.
- 5) Promotes teamwork and quality service through daily communication and coordination with other departments.
- 6) Performs other duties as assigned.

### **Self-Management**

Ensure Compliance to the following:

- Hotel rules and regulations
- Grooming and uniform standards.
- Timekeeping and attendance policies.

### **Customer Service**

Demonstrate service attributes in accordance with industry expectations and company standards to include:

- Being attentive to guests
- Accurately and promptly fulfilling guest requests
- Understand and anticipate guest needs
- Maintain a high level of knowledge which will enhance the guest experience
- Demonstrate a service attitude that exceeds expectations
- Take appropriate action to resolve guest complaints

**Health Safety & Security**

- Demonstrates an understanding and an awareness of all policies and procedures relating to Health, Hygiene and Fire Life Safety at the hotel.
- Good Knowledge of emergency and evacuation procedures at the hotel.
- Ensures all security incidents, accidents and near misses are always brought to the attention of his/her manager as per the Safety Procedures of the Hotel.

**Background, Skills and Experience**

- A Degree (a minimum of O level education or grade C- or its equivalent or culinary college training) from a reputable college.
- Mastery of Food Hygiene Principles.
- Minimum of 4 years' experience as Commis Chef in a Five Star Hotel.
- Good communication skills and Interpersonal Skills.
- Must be able to work under pressure and demonstrate Leadership Qualities.
- Must be people oriented and able to multitask.
- Ability to work effectively and efficiently in Teams.