



LAGOS CONTINENTAL

JOB DESCRIPTION

Job Title: Demi Chef

Department: Food and Beverage

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.

Declaration:

I..... have read and understood the responsibilities required of me in my duties as an employee of Lagos Continental Hotel and promise to observe and perform my duties diligently while in employment of the hotel.

Employee signature.....

Date.....