



Chef de Partie Job Description

Full Time – Minimum of 32 Hours/ Week

Pay range (\$16 – \$18/hr) based on experience (+ 3% Heart of House fee based on restaurant sales and hours worked)

Opened in June of 2018 and recently awarded the #1 restaurant in Auburn, AL by Trip Advisor, Lucy's is a modern American eatery offering seasonal contemporary cooking. A light and bright California-style restaurant, Lucy's menu is filled with locally sourced food that is made from the heart and served from the heart. Lucy's is all about shared plates, award-winning cocktails, and a killer wine list with wine on tap. Lucy's radiates our mantra, GOOD VIBES ONLY.

We are looking to add experienced kitchen staff to our team. This is a great opportunity to be a part of an organization that believes our team members are our most important asset. We take great pride in selecting individuals that will help us to achieve our mission.

What will I be doing?

In this position, under the direction of the Executive Sous Chefs and Sous Chef you will be responsible for a station within the kitchen as well as the line staff. You will adhere to the standard operating procedures for food quality and aid in keeping the kitchen compliant with the regulatory requirements for food handling, sanitation and cleanliness. You will be responsible for performing the following tasks to the highest standards:

- Keep an organized workspace and the kitchen in pristine order
- Maintain a thorough knowledge of all menu items and ingredients
- Prepare food items under the direction of the Executive Chef, Sous Chef, or Supervisor according to designated recipes and quality standards
- Practice correct food handling and food storage procedures according to federal, state, local, and company regulations
- Inspect food preparation and serving areas to ensure cleanliness and observance of safe, sanitary food-handling practices
- Manage guest orders in a friendly, organized, and efficient manner
- Visually inspect all food sent from the kitchen to ensure quality and accuracy
- Ensure all stations are set for service as well as checking quality and consistency of recipes

Professional Skills



- Coordinates daily tasks with the Executive Sous Chef & Sous Chef
- Responsible to supervise line cooks
- Must be able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met daily
- Ensure that the production, preparation and presentation of food are always of the highest quality
- Responsible for keeping our restaurant up to date with the proper code of health and sanitation.
- Fill out daily temperature logs and ensure fridges are maintaining proper temperature
- Must maintain manager level food handling certification.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation
- Full awareness of all menu items, their recipes, methods of production and presentation standards
- Follows good preservation standards for the proper handling of all food products at the right temperature
- Operate and maintain all department equipment and reporting of malfunctioning
- Ensure effective communication between staff by maintaining a secure and friendly working environment
- Establishing and maintaining effective inter-departmental working relationships
- Have excellent knowledge of menu creation, while still maintaining quality and controlling costs in a high-volume food business
- Personally responsible for hygiene, safety and correct use of equipment and utensils - following Lucy's Standards
- Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim
- Checks periodically expiry dates and proper storage of food items in the section
- Consults daily with Executive Sous Chef and Sous Chef the daily requirements, functions and about any last-minute events

Personal skills

- Passion - In the culinary industry, passion for what you are doing is essential.
- Positive attitude - A positive attitude will increase the team's confidence and create a good working environment that promotes everyone's success.



- Good communication skills - The kitchen staff is often working under pressure, and conveying messages in a clear, concise, and respectful manner is essential for good collaboration and the overall success of the team.
- Patience and perseverance - Even though much of the work of a Chef de Partie is done in a fast-paced environment, they must keep their calm and work diligently for good results.
- Great endurance - Most of a Chef de Partie's work is done standing, requires a wide range of mobility, and involves the lifting and carrying of heavy items. Therefore, great physical endurance is necessary in this position.
- A fire in your belly for this industry

In addition, we look for the demonstration of the following key attributes:

- Attention to Detail
- Exceptional Work Ethic
- Dependability
- Guest Centricity
- Adaptability
- Ability to Work as Part of a Team