



**The Tanglin Club**, a premier club in Singapore, invites applications from suitably qualified candidates for the post of:

## **Chef de Partie**

**Job Responsibilities include, but are not limited to:**

- Ensure that all dishes from the hot or cold production are finished on time to the standard set by the Executive Chef/Sous Chef
- Follow all health and safety regulations set by the Club
- Ensure that all Mise en Place is fresh and checked daily according to business
- Train all chefs to the standard set by the Executive Chef/Sous Chef
- Ensure that all dishes are cleanly presented on time based on standards set by the Executive Chef/Sous Chef
- Order stores for the required daily business and to follow up on the correct order in food stock sheets every night
- Comply with the health, safety, hygiene and fire regulations set by the Club
- Comply with instructions and train all trainees in your section based on standards set by the Executive chef/Sous Chef.
- Any other duties as assigned by the Executive Chef/Sous Chef

\*Work timing as follows: 11am – 3pm, 7pm – 11pm, 7am – 3pm or 3pm – 11pm

Interested applicants, kindly submit a comprehensive resume with your expected salary to:

**[tcrecruit@tanglin-club.org.sg](mailto:tcrecruit@tanglin-club.org.sg)**