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**Chef de Partie Cook (Cold / Local / Pastry / Western / Local)**

* Participate in the food preparation in accordance with accepted standards of quality
* Training and development of new and existing employees
* Ensure the overall cleanliness and the health and safety aspects of the kitchen are maintained at all times
* Responsible for proper storage, labelling and use of all food supplies to prevent unnecessary spoilage and to maintain cost control
* Work closely with the Executive Chef to ensure kitchen is running smoothly and efficiently
* Optimize food quality and guest satisfaction
* Assist the Executive Chef with Menu planning, inventory control, scheduling, ordering of kitchen supplies.

**Requirements :**

* Ability to establish priorities and work independently as well as part of a team
* Ability to handle and resolve recurring problems and customer complaints in a professional and tactful manner
* Applicants must be willing to work shift duties including weekends and public holidays.

To apply for the above positions, please send your full resume to [careers@fullertonhotel.com](mailto:careers@fullertonhotel.com).