

## OUR CULTURE

At The Club, we place great value on our sense of community, which we believe distinguishes us from other facilities. We aim to create “a home” where our Members can come together and feel a true sense of belonging. Maintaining strong mutual respect between our Members and staff is essential to us.



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We all share the responsibility of fostering a diverse, inclusive, and accountable environment where employees at The Club, regardless of their backgrounds or lifestyles, feel valued, respected, and supported. We seek to recruit individuals who are passionate about their work and committed to elevating The Club’s service standards as we uphold to create a workplace where everyone is encouraged to be authentic and grow together as a team.

If you believe you are who we are looking to join The Club family, you may send your CV to [careers@the-club.com](mailto:careers@the-club.com).





## DEMI CHEF

### Reporting to:

Chef de Partie

Sous Chef

Executive Sous Chef

Executive chef

### Role Overview:

For Demi Chef De Partie the main duties and responsibilities of this role are to have a high standard of food preparation, attention to detail, portion control and minimal wastage. Assists senior chefs where required in recipe and dish development. Keep organized and maintain high standards of a kitchen.

### Your work will include but may not be limited to the following:

- Assist the Chef de Partie / Sous Chef (or any designates) in developing standard recipes which allow the kitchen department to operate at an acceptable cost.
- Organize shifts in the designated section with regard to mise en place production and its service.
- Follow at all times standard recipes and plate presentations in order to maintain set standards of quality in production and presentation.
- Give tasks to Commis Chefs and check that they are carried out correctly.
- Work with the best abilities to ensure that high quality, creativity, freshness and preparation according to set standards is given at all times.
- Performs other tasks or projects as assigned by Executive Chef and Kitchen Supervisors.
- Maintain good colleague's relations and motivate colleagues.
- Ensure that training on a one-to-one basis is carried out regularly.
- Attend all HAACP-related training sessions and follow rules and regulations.
- Conduct/Assist training sessions with other associates according to the monthly.
- Check food preparation daily: portion size, quantity and quality as laid down in the recipe index.
- Ensures a clean, neat, and organized working area.
- Ensure operating equipment, working utensils and all tools provided will be kept in very good condition and will be always handled with care.
- Ensure property, facilities, kitchen, and all areas are kept by the associate himself in very good condition.
- Demonstrate a passion for quality and cooking.
- Comply with all company policies and procedures.



Other duties deemed to be essential and fundamental to the operation of The Club's policies Essential function of individual positions within the classification may differ. Your Manager may assign reasonable related additional duties to employees consistent with our policy.

### **Experience & Skills:**

- Knowledge and Skills – Ability to comprehend and carry out simple verbal or written instructions in English.
- Administration – To report for duty punctually and to understand and adhere to policies and procedures.
- General
  - o To perform any additional tasks as required
  - o To have knowledge and understanding of all services and products
  - o To maintain a positive attitude
  - o To have enthusiasm and possess excellent customer service skills
  - o To enjoy working with people and to possess a friendly personality
  - o To be a team player
- Injury – Normal care must be made to prevent minor physical injury to self and other colleagues.
- Supervisory – Regular monitoring and supervisory ability will be required when new team members have to be trained and oriented as per The Club's operational standards.
- Work Conditions – Office or outdoor environment, exposure to hazardous materials, loud noise or extreme heat/cold; essential physical requirements.
- External and Internal Relations – All primary concerns are kept within the department.

