



### **Chef De Partie/ Raw Bar:**

**Summary:** As an employee partner, working as our Chef De Partie/ Raw Bar, you will be working in a state of the art, brand new kitchen and club space with top notch technology and equipment. Additionally, you will be working under the leadership of our Executive Chef, Wes Long. Our kitchen produces the menu for both Ashley's Gate, our three meal per day, fine dining restaurant, and The Harbour Bar our "all day" bar fare menu. You will be tasked with the preparation, execution, and day to day perfection of our action station in the Harbour Bar, thus being the front facing culinary team member during our busiest services.

- "Master your craft", and maintain the upmost quality standards of your station on a consistent basis
- Maintain Harbour Club standards of prep, plate execution
- Maintain proper presentation, decorum when speaking with Harbour Club members and guests while in the front of house working on station
- Work clean and maintain a spotless front facing station in our club spaces
- Build, prep, and execute banquet stations
- Prepare and handle all food according to local and state regulatory standards
- Understanding of ingredients and allergens on all Harbour Club Menus
- Previous experience in fine dining, multi outlet kitchens is preferred
- Adhere to all policies included in our employee handbook
- Maintain a clean and neat uniform, provided by Harbour Club
- Responsible for daily prep, cleaning, setup and break down
- Follow all service department, club and corporate guidelines and policies as instructed by supervisor and club manuals
- Possess a friendly disposition and good attitude, both of which are crucial for member retention and overall operational performance
- May be necessary to train on and perform other service related duties as deemed relevant to overall operation of the club. Duties could include inventory counts, cleaning, stocking, checking in orders, meetings, training, etc.