

Function Chef / Chef de Partie – Job Description

We are looking for an experienced and reliable **Function Chef / Chef de Partie** to join our busy events kitchen team.

The successful candidate will be responsible for preparing and delivering high-quality food for conferences, weddings, corporate events, cocktail functions, buffets and large-scale events.

Key Responsibilities

- Prepare and cook food for a variety of functions and events.
- Follow function sheets, menus, recipes and production schedules.
- Manage daily mise en place and ensure preparation is completed on time.
- Run an allocated kitchen section during preparation and service.
- Assist with plated meals, buffets, canapés, conference catering and large-volume production.
- Ensure food quality, presentation, portion control and consistency are maintained.
- Coordinate service timing with senior chefs and the front-of-house team.
- Prepare and manage dietary meals and allergen requirements safely.
- Maintain correct food storage, labelling, rotation and temperature control.
- Monitor stock levels and communicate ordering requirements.
- Minimise food waste and assist with food cost control.
- Maintain a clean, organised and safe working environment.
- Follow all food safety, HACCP and workplace health and safety procedures.
- Support and guide Demi Chefs, Commis Chefs, apprentices and kitchen assistants.
- Assist other kitchen sections when required.

Skills and Experience

- Previous experience as a **Chef de Partie or Function Chef**.
- Experience in events, functions, hotels, catering or high-volume kitchens preferred.
- Certificate III in Commercial Cookery or equivalent qualification.
- Strong cooking and food preparation skills.

- Ability to manage a section independently.
- Experience with large-volume production and function service.
- Good understanding of food safety, hygiene and dietary requirements.
- Strong organisation and time-management skills.
- Ability to work efficiently under pressure and manage multiple priorities.
- Good communication and teamwork skills.
- Reliable, punctual and professional.
- Flexible availability, including evenings, weekends and public holidays depending on function requirements.

About the Role

This is a hands-on role in a fast-paced events environment. The ideal candidate will be organised, confident and able to take ownership of their section while working closely with the wider kitchen team to deliver successful functions and events.