

BROTHER MARCUS

EAST MED DINING

Chef de Partie - Summary of Roles and Responsibilities

Reporting to: Junior Sous Chef / Sous Chef / Head Chef

As a Chef de Partie at Brother Marcus, you own your section. This is your corner of the kitchen, your prep, your section, your pride. You run it like clockwork: clean, organised, well-stocked, and ready to deliver beautiful food at pace.

But you're not just a technician, you're a part of the show. You know we serve from open kitchens, and even when we don't, you work like the guests are watching. Every plate matters. Every movement counts. Whether you're leading a section solo or showing a commis how to pipe labneh like they mean it, you're helping us BTM, plate after plate.

You bring the Brother Marcus values to life in your work:

- Kefi -just You bring energy and pride to your prep and your plating.
- Integrity - You hold yourself accountable, show up on time and prepped, and own your section.
- Curiosity - You learn, ask, taste, and improve; every day, every shift.
- Persistence - You keep calm under pressure and maintain standards no matter the heat.

Key Responsibilities

Section Ownership & Food Standards

- Run your section confidently whether prep and service.
- Plate dishes to spec, beautifully and consistently to spec.
- Maintain a clean, organised, and safe workstation.

Prep & Efficiency

- Complete all prep lists accurately, efficiently, and without waste.
- Maintain par levels and communicate 86s or issues clearly.
- Work closely with other sections to keep flow smooth and efficient.

Support & Coaching

- Support junior chefs and KPs when needed, this is a team sport.
- Offer tips, guidance, and gentle correction with encouragement.
- Share knowledge to keep standards high across the kitchen.

Cleanliness & Compliance

- Follow food safety procedures at all times, no shortcuts.
- Complete and maintain HACCP logs, cleaning tasks, and checklists.
- Take accountability for cleanliness and organisation across your area.

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Theatre & Presence

- Understand that your work is visible, to guests and your team.
- Take pride in how you move, present, and communicate in the kitchen.
- Contribute to the theatre of service with precision, professionalism, and purpose.
- understand the importance and start to add to briefings to teach details of dishes.

Final Word on Flexibility

At Brother Marcus, every Chef de Partie is building towards something bigger, more confidence, more responsibility, more growth. If you take control and confidence of your craft, your section, and your impact, we'll help you go as far as you want to.