**Jun Zhou**

**Chef De Partie**

**Addressing the Selection Criteria**

1. **Demonstrated relevant experience in Hospitality or an equivalent combination of relevant experience and qualifications / training.**

I have been in hospitality for over 3 years after I got my Certificate IV in 2019. I was working in restaurant, while I was studying for my certificate. After the Certificate IV I was a qualified chef.

1. **Demonstrated experience in all aspects of a Kitchen including quality control, food and labor costing control, and supervision of all Kitchen staff.**

As a chef de partie, we are involved in part of the management job

-quality control: I follow the recipes and experience on how to cook the food.

-food and labor cost control: I always check with supervisor regarding the number of meals, any special requirements, kids so that I can prepare the right amount of food. This can control the food cost. As the labor cost, I am chef with multiple skills. I can work in larder(hot/cold) section, deep-fry section, grill section, pan section.

-supervision all kitchen staff, I was a chef de partie, so I can just guide limited staff under me. It is more of show them how to prepare food more efficient and the food safety need to keep in mind.

1. **Demonstrated knowledge of professional kitchen standards and operations, including food hygiene practices, HACCP and personal hygiene practices.**

As a food processor, food hygiene is most important for me. There are some actions I did in work:

-always keep clean in workstation

-be aware of different food contamination

-as of personal hygiene, I always keep good practices like wash hand, wear proper PPE.

1. **Proven organizational skills and attention to detail, with a demonstrated ability to priorities own workload and to work effectively both independently and as part of a team, meeting competing deadlines and delivering high quality outcomes.**

As a team member, I always check with my supervisor what is my responsibilities. Making sure with a clear objective will help me to do my work very efficient. Also, do priorities first.

1. **Demonstrated high level customer service and effective communication skills with an ability to interact effectively with University Staff, clients, guests and the general public.**

Communication

While I was working in kitchen, the first thing before start is to check what is the objective today. I communicate with supervisor and check with colleges the following things need to be done. The things we need to communicating include the menu type, preparation, stock, cook and service. Different stage need to communicate with college and supervisor regarding to amount, special requirements, time allowed and so on.

**6. A demonstrated understanding of equal opportunity principles and policies and a commitment to their application in a University context.**

I understand the equal opportunity principles and policies. The University has an obligation to staff and students not to discriminate on the basis of one or more protected attributes: including sex; pregnancy; marital or relationship status; family responsibility; breastfeeding; race, color, ethnic or ethno-religious background, descent or national identity; age; sexual orientation, gender identity, trans-sexuality or intersex status; disability; union affiliation, political conviction, religious belief or any other characteristic specified.