

PINAR ÜNLÜOVA YILMAZ

Aşçı

Hakkımda

A chef de partie is a chef who is in charge of a particular section or station in a professional kitchen, such as the pastry section, grill station, or sauce station. They are responsible for preparing and cooking specific dishes or components of dishes, as well as supervising junior chefs and kitchen staff in their section. Chef de parties typically have specialized skills and knowledge in their area of expertise, and they work under the supervision of a sous chef or executive chef.

İş Deneyimi

İş deneyimi eklenmemiş.

Eğitim

Eğitim bilgisi eklenmemiş.

Seminerler & Sertifikalar

Seminer veya sertifika bilgisi eklenmemiş.



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