

JOB DESCRIPTION

POSITION: Chef De Partie

Responsibilities:

- Highly skilled and experienced in food preparation and line service in a variety of different kitchens.
- Ensuring inter-departmental communication and co-operation in the interest of better guest satisfaction.
- Read and employ math skills for following printed recipes. Contribute to the process for requisitions of supplies. Assist in training and supervising kitchen personnel under the guidance of Executive Chef, in the proper preparation of menu items.
- Monitor to ensure proper receiving, storage and rotation of food product so as comply with health department standards, including coverage, labeling, dating and placement of items in correct containers to avoid cross contamination.
- Contribute to the writing and updating of all menu specifications and ideas, for the area they are assigned. Ensure set guidelines are being followed.
- Observe production quantities and make corrections to observe cost and quantity schedules. Adhere to control procedures for quality and control.
- Check to make sure all equipment is kept clean and serviceable, ensuring maintenance requests are filled and submitted.
- Daily cleaning and inventory of walk in, storage and refrigerators for stock rotation and cleanliness.
- Report any equipment in need of repair to Executive Chef.
- Perform other duties as necessary and assigned, such as VIP parties and special orders.

Qualifications:

- Red Seal Certification Preferred
- Must have Food Safe Certification
- Completion of a recognized culinary program-Certified Cook level or higher
- Must be able to work varying shifts.
- Must be able to speak, read, write and understand English, a second language is an asset.
- Must have strong communication skills, both verbal and written.
- Ability to obtain and or maintain any provincial and federal licenses, certificates and permits.
- A neat, clean, well-groomed appearance as per WCH standards.
- Should have a minimum of five (5) years' experience in a comparable 4 Diamond hotel or restaurant in a similar position.
- Ability to follow recipes instructions.
- Good working knowledge of accepted sanitation standards and applicable health codes.
- Must be able to lift up to 50lb on a regular and continuing basis
- Must be able to push and pull carts and equipment weighing up to 250lb occasionally.
- Must be able to exert a well-paced mobility for up to 8 hours a day.