

The Culinary Arts School of Ontario

<https://chefschool.ca/job/chef-de-partie/>

Chef de Partie

Description

We are looking for a professional Chef de Partie to play an integral role in the Back of House team that will be accountable for the overall success of their stations. Acting as a role model alongside the Sous Chef and Executive Chef, this individual is responsible for guiding, training and developing Cooks who are new to their stations.

Responsibilities

- Prepare menus in collaboration with Sous Chef and Executive Chef
- Ensure stations are prepared and stocked
- Prepare ingredients that should be frequently available (vegetables, spices etc.)
- Follow the guidance of the Executive Chef or Sous Chef and have input in new ways of presentation of dishes
- Put effort in optimizing the cooking process with attention to speed and quality
- Create and implement prep-sheets for all cooking stations
- Enforce strict health and hygiene standards
- Coach and encourage staff in the kitchen setting
- Help to maintain a climate of smooth and friendly cooperation

Qualifications

- 3+ years of proven experience in a kitchen environment
- Previous Kitchen Supervisory experience
- Strong Organization & Time Management
- Passionate about food & culinary experiences
- Thrive in a fast-paced environment
- Food Handler Certification

Don't meet every single requirement?

Studies have shown that women are less likely to apply for jobs unless they meet every single qualification. If you're excited about this role but your past experience doesn't align perfectly with every qualification in the job description, we encourage you to apply anyway. You may just be the right candidate for this or other roles, we are dedicated to building a diverse, inclusive, and authentic workplace.

Contacts

**APPLY BE EMAILING YOUR RESUME TO:
HR@WHITESQUIRRELGOLFCLUB.COM**

White Squirrel Golf Club is an equal opportunity employer. Accessibility accommodations are available for all parts of the recruitment process by emailing hr@whitesquirrelgolfclub.com

Hiring organization

The Culinary Arts School of Ontario

Employment Type

Full-time