



FRIDAY HARBOUR™
All Seasons Resort

Job Title: Chef de Partie

Division: Resort Services

Department: Food and Beverage - Culinary

Responsible To: Executive Chef and Sous Chefs

Role Summary

The Chef de Partie is responsible for tasks that focus on the day to day activities in the kitchen, with emphasis on a specific station on the service line. Performing as a lead cook, this role assists the Sous Chefs in all areas of the kitchen including food production, waste control, quality standards and kitchen sanitation. This role is responsible for checking all food and food related deliveries and assists with inventory.

Responsibilities

- Prepare and cook meals while ensuring food quality, presentation and consistency is maintained always in accordance with kitchen operating standards
- Uphold quality control of food preparation and presentation
- Help create a positive work environment through teamwork and cooperation with all associates
- Skilled to work any station on the line
- Lead and delegate tasks to cooks
- Demonstrate full working knowledge of all menus, with proper cooking techniques in a safe professional manner
- Responsible for creating cost-effective features daily and set up production ahead of time
- Oversee the daily line operations, production and preparation minimizing waste and production
- Ensure line is operational at service time, with production at the required level
- Perform activities in food preparation including setting up of mise en place for daily menu requirements and ensure all food on plates is correctly portioned and served uniformly
- Open and close kitchen shift and ensure completion of assigned duties
- Take an active role in the production of new menus and promotions
- Operate all department equipment as necessary and report malfunctions
- Provide direction to associates to ensure that operational needs and financial objectives are met
- Actively support cleaning schedules ensuring fellow associates follow cleaning schedules and keep their work areas clean and sanitary
- Follow up as necessary with cooks and provide support where required
- Communicate areas in need of attention to culinary leadership
- Compliance with all safety regulations of assigned tasks, and ensure a clean and safe working environment with active participation in the health and safety program
- Adhere to all environmental policies and programs as required
- Other duties as assigned

Competencies

- Business acumen and positive mindset
- Communication/logistics management
- Organizational effectiveness



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- Results oriented relationship builder
- Independent but collaborative when necessary
- Computer skills of word, excel and any other

Characteristics

- High energy, passionate and resilient
- Game changer/high impact team player/unfazed by change or adversity
- Humble and good sense of humour
- Executive maturity, professionalism and presence
- Smart, courageous, leader

Requirements

- 5 years' culinary experience preferred or completion of a culinary apprenticeship program, with full knowledge of the kitchen operation
- Minimum of 3 years cooking experience in a similar high-volume environment
- Culinary Management Diploma an asset
- Demonstrated supervisory, coaching and training abilities
- Help lead, and mold culinary apprentices once secured
- Food Handlers Certification
- First Aid Certificate an asset
- Must possess excellent customer service skills
- Strong verbal and written communication skills
- Detail-oriented and works with a high degree of accuracy
- Ability to multi-task in a fast-paced environment
- Must be extremely responsible with integrity and ability to maintain confidentiality and discretion

Working Conditions

- Must be able to work flexible hours including evenings, weekends and holidays
- Required to move, lift, carry, pull and place objects weighing up to 50 pounds without assistance
- Stand, sit or walk for an extended period or for an entire shift
- Reach overhead and below the knees, including bending, twisting and pulling
- Move over sloping, uneven or slippery surfaces

Friday Harbour is an equal opportunity employer committed to hiring a diverse workforce. Friday Harbour is also committed to providing accommodations for people with disabilities. Upon request by the applicant, accommodation will be provided in all parts of the hiring process. Please contact the Human Resources department with any accommodation requests.