



Chef de Partie

Job Summary:

Responsible for ensuring customer satisfaction of all clients. Participates in activities of cooks and other kitchen personnel engaged in preparing and cook foods in hotel, restaurant, by performing the following duties. Reports directly to the Executive Chef

Duties and Responsibilities:

- Participate in the food preparation in accordance with accepted standards of quality.
- Training and development of new and existing employees.
- Ensure the overall cleanliness and the health and safety aspects of the kitchen are maintained at all times.
- Responsible for proper storage, labeling and use of all food supplies to prevent unnecessary spoilage and to maintain cost control.
- Work closely with the Executive Chef to ensure kitchen is running smoothly and efficiently.
- Optimize food quality and guest satisfaction.
- Assist the Executive Chef with Menu planning, inventory control, scheduling, ordering of kitchen supplies.

Knowledge, Skills, and Abilities:

- Ability to establish priorities and work independently as well as part of a team.
- Ability to handle and resolve recurring problems and customer complaints in a professional and tactful manner.

Credentials & Experience:

- Must have Red Seal and Culinary education
- Minimum of 5 years experience in the food and beverage industry

Special Requirements:

- As this is a 24-hour operation you must be able to work overtime, holidays, and weekends if and when required.
- On call at all times.

For more information, please contact our General Manager at gm@explorerhotel.ca