

---

## Chef de Partie

---

Reports to: Executive Chef & Sous Chefs

### Scope

To work effectively & efficiently in all areas of the kitchen as required.

### Duties & Responsibilities

- Motivate & train apprentices & coworkers
- Plan and direct food preparation and cooking activities
- Plan menus and ensure food meets quality standards
- Work within budgeted guidelines
- Prepare an adequate level of mise-en-place based on business levels
- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for clients as instructed by Chef
- Oversee subordinate personnel in preparation, cooking and handling of food
- Supervise in absence of Sous Chef

### Physical Demands

- Lifting 20 lbs maximum
- Frequent lifting and/or carrying up to 10lbs
- May require significant walking/standing
- May involve sitting with pushing and pulling of arm and or leg controls

---

## Desired Skills & Attributes

---

### Knowledge

- Grade 12 or equivalent
- Inter-provincial Red Seal or equivalent education/experience
- Food Safe Certification
- 3-4 years of supervisory experience
- 4-6 years in high volume kitchen environment

---

### Skills

- Attention to detail
  - Excellent communication skills
  - Fit to stand for long periods of time
- 

### 4 Diamond Service

- Associate exhibits a professional vocabulary in all communication with guests and employees
- Associate is always properly attired in uniform, with clearly visible name tag
- Anticipates guest's needs or offers a personalized recommendation
- Associate is efficient yet unhurried and sensitive to the manner of the guest
- Associate exhibits a sincere desire and compliance to all guest requests