



OAK BAY
BEACH HOTEL

Chef de Partie

Responsibilities:

- Review the daily production sheets with the Chef/Sous Chef.
- Prepare and delegate the production of the necessary food items in accordance with standards
- Liaise with Front of House Manager as needed
- Answers telephone responding to questions when Chef/Sous Chef is not available
- Actively participates in training of culinary skills to junior staff and apprentices
- Adhere to standardized recipes and specifications in order to maintain consistency and ensure all standards are met
- Keep work station clean and organized including fridge's/freezers, countertops and stove tops
- Ensures that station opening and closing procedures are carried out to standard
- Keeps overproduction and food waste to a minimum, ensures proper rotation, labeling, and storing of food in order to reduce food cost expense
- Operate all kitchen equipment and conduct themselves with safety in mind at all times
- Ensures that all food products are handled, stored, prepared and served safely in accordance with hotel and government Food Safety guidelines.
- Responsible for the day to day operations of his/her station
- Prepares lists of food products required for station for Chef/Sous Chef order and approval
- Other duties as assigned

Qualifications:

- Previous experience in the Culinary field required
- Red Seal Certificate, Journeyman's papers or international equivalent required
- Diploma in a Culinary discipline an asset
- Computer literate in Microsoft Window applications an asset
- Strong interpersonal and problem solving abilities
- Highly responsible & reliable
- Ability to work well under pressure in a fast-paced environment

Physical Aspects of Position (include but are not limited to):

- Constant standing and walking throughout shift
- Frequent lifting and carrying up to 40 lbs
- Kneeling, pushing, pulling, lifting
- Ascending or descending ladders, stairs and ramps

Oak Bay Beach Hotel is a luxury, boutique resort in the heart of historic Oak Bay, Victoria. Our vision is to provide service that is second to none while still maintaining a workplace that is relaxed, approachable, and inclusive. Along with competitive compensation, our team members receive perks such as complimentary parking, health benefits, and a daily staff meal plan. If you are interested in joining our amazing team then we have a fantastic opportunity for you.