

THE WESTIN

RESORT & SPA
WHISTLER

POSITION DESCRIPTION

POSITION TITLE: Chef de Partie

REPORTS TO: Executive Chef

SUPERVISES: Cook 1,2,3 and Demi Chef de Partie

UPDATED: December 2015

OVERVIEW:

A Chef De Partie is responsible for training and supervising the work of all culinary staff in order to prepare, cook, and present food according to quality and service standards.

MAJOR DUTIES & RESPONSIBILITIES:

- Day to day supervision of the Demi Chef de Partie and Cooks
- Assume liability and responsibility for those under supervision
- Prepare all food items as per standard recipes and presentation
- Keep department up to sanitation and safety standards
- Train Cooks and Demi Chef de Partie
- Rotate all food products labeled and dated
- Keep station well set up with mise en place
- Ensure all equipment is in working order and well maintained
- Maintain product knowledge of all food products used on station
- Handle and store all food products properly
- Produce all banquet function food
- Ensure associates are trained in the safe work procedures associated with all of their tasks
- Promote safety awareness to associates and demonstrate that safe job performance is the number one priority
- Ensure compliance with WRS's Occupational Health and Safety Program and the Regulation of WorkSafeBC

MAJOR DUTIES & RESPONSIBILITIES CONT'D...

- Ensure associates report any unsafe conditions, practices or injuries as soon as possible and take appropriate actions
 - Set a good safety example
 - Other duties as required
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SKILLS AND EXPERIENCE:

- At least 3 years experience in a similar role in a high-volume, fine-dining restaurant within the hotel industry
 - Knowledgeable in all food products
 - Knowledge of all cooking methods
 - Knowledgeable in all cutting methods
 - Trained in all food safety and sanitation standards
 - Passion for cooking
 - Must be able to build and maintain credibility and relationships with customers (internal and external)
 - Leadership, management and supervisory skills
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GENERAL REQUIREMENTS:

- Red seal certification
 - Food Safe Certification
 - Must be in good physical condition
 - Heavy lifting will be expected, at some times
 - Ability to physically handle knives, pots, as well as grasp, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen
 - Ability to perform cutting skills on work surfaces, topped with cutting boards, 3 feet in height (banquet kitchen, prep kitchen, bake shop, etc.)
 - Knowledge of proper use and handling of various kitchen machinery including slicers, grinders, and mixers.
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