

GET YOUR DREAM JOB THIS SUMMER!

CHEF DE PARTIE

Description/ Requirements:

- Reports to the Sous Chef on duty
- Strong line cooking background and attention to detail a must
- Maintain communication between front and back of house during service
- Able to work evenings, weekends, and holidays
- Will lead the A la Carte line during either lunch and dinner services and supervise cooks and dishwashers
- Proper food preparation techniques such as amounts for business levels, rotation of product, storage and limit waste is key
- Communication regarding low stock on any product to ensure kitchen is always fully stocked
- Punctuality is a must

Experience:

- 1-2 years experience in similar role
- Valid culinary achievements and certificates required

Benefits:

- Wage ranges from \$25-28/hr (based on experience) plus % of gratuities
- Option for benefits
- One complimentary meal will be provided per shift
- Monthly staff functions, complimentary staff golf program
- Discount on F&B and golf shop retail items with a retail spending allowance
- Culinary fall retreat in BC, based on a minimum of hrs worked

Please send your resume and cover letter:

Graham Sheppard, Executive Chef: gsheppard@scgolf.ca

