



Job Description

Chef de Partie

Reports to: Executive Chef

Job Summary

Reporting to the Lodge Administrator and the Regional Executive Chef, the position of Chef de Partie will be responsible for leading a team to produce the highest quality of food preparation and presentation for our residents, while maintaining a working environment where creativity and continuous improvement are the standard.

Job Duties

- Responsible for producing quality meals that are visually pleasing following the pre-determined menu
- Assist with implementing special menus in conjunction with Activity Coordinators and Lodge Administrators for special events such as Christmas, Easter, Thanksgiving, Canada Day, Oktoberfest, etc.
- Delegate and participate in the preparation, cooking and overseeing during meal times. Knowledge of chopped, minced and pureed food including knowledge of special and therapeutic diets
- Familiar with weights and measurements, recipe conversion and portion control
- Place food orders on Sysco or Gordon Food Service (GFS) online
- Monitor and control inventory
- Assist Lodge Administrators with year-end food inventory which needs to be completed and submitted to head office by December 31
- Stay current on healthy meals for seniors
- Control waste and spoilage in the kitchen
- Train, mentor and lead all cooks on food preparation and presentation
- Train cooks on operation of all kitchen equipment, including rational/convothem ovens
- Utilize interpersonal and communication skills to lead and influence Culinary team

- Ensure Culinary team is able to execute the menu by training employees on the basic cooking techniques
- Ensure that the kitchen and surrounding areas are sanitized and clean in accordance with company standards and health code regulations
- Ensure proper handling and correct temperature of all food products
- Ensure all equipment in the kitchen is properly maintained and in working order in accordance with company standards
- Ensure Culinary team is trained in kitchen safety
- Ensure proper grooming and hygiene standards for Culinary team
- Ensure proper purchasing, receiving and food storage standards in the kitchen
- Attend weekly morning meetings and communicate with Culinary team, e.g. special functions, menu changes, procedural changes, etc.
- Meet with Resident Coordinators for special diet information
- Interact with residents to obtain feedback on food quality, presentation and service levels
- Identify any problems that arise in the kitchen and address with Lodge Administrator / Regional Executive Chef
- Be continually aware of, and maintain, the highest standards of professionalism by following the company dress code
- Ensure food is handled, stored, and cooked according to health and safety standards, Safe Food Handling and regulated temperature guideline and wearing the company uniform
- Ensure food is handled, stored, and cooked according to health and safety standards, Safe Food Handling and regulated temperature guidelines
- Familiar with weights and measurements, recipe conversion and portion control
- Display exceptional leadership by providing a positive work environment
- Replace Cook in their absence
- Other duties as assigned

Job Requirements

- Minimum of four years' culinary experience required
- Post-secondary diploma or certificate in a culinary-related field
- Food Safe Handling Certification
- Strong leadership, organizational and communication skills
- Ability to effectively communicate both verbally and in writing
- Supervisory experience
- Able to maintain patient and tactful composure when dealing with residents, family members, visitors and fellow employees
- Ability to prioritize and manage conflicting demands
- Basic computer knowledge
- Demonstrated time management skills

Work Conditions

- Fast-paced environment
- Exposed to high temperatures and must be able to withstand exposure to kitchen equipment including large and small ovens, stoves, steam kettles, mixers, fryers, rational ovens, steamers, charcoal grills, fridges and freezers.
- Will require physical endurance (e.g. maneuvering heavy pots, sharp knives, flour bags, etc.)
- Extended periods of standing, walking and other physically demanding conditions, such as lift, carry and pull up to 50lbs
- High levels of stress and pressure

