



CHEF DE PARTIE

We are looking for motivated individuals with a passion for food to join our culinary team at this upscale boutique property. Chef de Parties at The Sidney Pier Hotel & Spa will be required to produce innovative menu items with fresh local ingredients that are of the highest quality. This position is available immediately full-time year-round with a competitive salary, collaborative learning environment, and career growth opportunities.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- Ensure all menu items are prepared to the highest quality standards, following written recipes and verbal instructions from the Chef
- Assist in the development of daily fresh sheets for all outlets with a strong focus on fresh, local ingredients
- Assist with all aspects of the daily operation of the department
- Assist in establishing recipe specifications and plate presentations
- Monitor the quality of food received in the kitchen and ensure proper standards of food preparation, rotation, and storage are met
- Develop and maintain effective and productive working relationships with all other departments in the hotel; may be called upon to participate outside of department
- Provide exemplary guest service and standards that support and reflect The Sidney Pier Hotel & Spa's core values and initiatives

QUALIFICATIONS

- Red Seal certification
- Food Safe level 1 certification required
- Food Safe level 2 an asset
- Extensive knowledge of food handling and sanitation standards
- Understanding of use and maintenance of kitchen equipment
- Able to work effectively in an innovative and multi-tasked environment
- Good communication skills (verbal, listening, writing) and organizational skills
- Knowledge of local producers and products an asset
- Must be available to work a variety of shifts including evenings and weekends

BENEFITS

- Competitive wage
- 50% bus pass subsidy
- Free gym membership
- Free staff meals
- Discounts on hotel services (i.e. spa, dining, and hotel stays)
- Employee activities and incentives
- Extended Health & Dental Package (full-time positions)

If you are looking for a challenging and rewarding career, send in a cover letter and resume by e-mail in Word, rtf, text, or PDF to careers@sidneypier.com or fax to 655-9764. Quote the Position Title in the *Subject* line of your email or fax. We thank all applicants in advance. Only those selected for an interview will be notified.