



Position: Demi Chef De Partie (Line Cook)

Summary:

Under the direct supervision of the Manager, F&B, this position is responsible for the execution of menu item production, maintaining all company standards and thorough adherence to all safety and hygiene policies and procedures while contributing to a safe and welcome work environment for all team members. Ensures adherence to the Company's policies and procedures, motivates and leads by example and supports Casino Nanaimo's learning environment while establishing a safe and welcoming work environment for all team members.

Key Accountabilities

- Prepares, pre-cooks, cooks and presents menu items in a timely fashion; follows standardized recipes.
- Prepares mis en place (setting in place) of foods, garnishes, sauces, dishes, cutlery and other products as required for high volume production
- Cleans kitchen equipment after use according to health and safety policies and procedures
- Receives stock from receiving operations, labels, dates, stores and rotates in appropriate storage areas
- Assists with month end inventories as directed
- Attends culinary meetings as required
- Liaises and communicates effectively with all appropriate operational departments
- Develops and cultivates strong working relationships with all stakeholder s: guests, ownership and team members
- Ensures compliance with licensing laws, health and safety and other statutory regulations
- Performs other duties as assigned or directed

Education and Qualifications

- High School Diploma; Culinary education an asset
- Minimum 1 year of culinary experience
- Must be available to work a flexible schedule including evenings, weekends and holidays
- Red Seal certification through ITA or current enrollment in the program an asset
- Food Safety Certification
- Ability to successfully clear a criminal record check
- Ability to exceed internal and external customer expectations through timely, effective and service oriented communication

To apply [click here](#), Casino Nanaimo is committed to diversity, equity and inclusion and we welcome all qualified applicants to apply to join our team of unique contributors. We accommodate people with disabilities throughout the recruitment and selection process and applicants are encouraged to advise Human Resources in advance if accommodation is required. We thank all applicants for their interest and will contact those qualified to continue in the recruitment process.