



Position Description			
Title:	Chef de Partie	Profile:	
Department:	Culinary	Company:	GCCI
<p>Position Summary: Under the general direction of the Chef/KM, Sr Chef de Partie, this individual is responsible for the execution of menu item production, submits food product requirements, and assists Commis and Demi Chefs with kitchen duties. This individual 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.</p>			
<p>Key Accountabilities:</p> <ul style="list-style-type: none"> • Prepares, pre-cooks, cooks and presents menu items in a timely fashion; following standardized recipes • Collects, and enters food product requirements into appropriate ordering system. • Receives stock from Receiving Operations, labels, dates, stores and rotates in appropriate storage areas • Prepares mis en place ("setting in place" of foods, garnishes, sauces, dishes, cutlery, etc) and other products as required for high volume production • Assists Commis and Demi Chefs with product receipts, breakdown, storage and rotation • Training new team members and coaching existing team members on new menu items, policies, and procedures. • Ensures appropriate par levels are maintained for revenue periods • Cleans culinary equipment after use and/or removes soiled equipment to scullery • Assists with month end inventories as directed • Attends monthly culinary meetings • Liaises and communicates effectively with all appropriate operational departments • Develops and cultivates strong working relationships with all stakeholders (guests, ownership and employees) • Ensures compliance with licensing laws, health and safety and other statutory regulations • Light maintenance on kitchen equipment • Ensuring all approved chemicals are stocked and used in accordance with WHMIS guidelines • Ensures a clean and sanitary working environment including equipment, countertops, and floors • Assisting in keeping a clean and sanitary scullery • Appropriate removal of all waste, organics, and recycling • Obliges by uniform policy including appropriate footwear • Performs other duties as assigned or directed by management 			

**Education and Qualification Requirements:**

- Available to work up to 40 hours per week and or as business requires in a variety of shifts including evenings, graveyards and weekends as we operate 24 hours per day, seven days a week
- Minimum 2 years progressive culinary experience
- Minimum 1-year supervisory experience
- High School Diploma
- Culinary education a plus
- RED SEAL certification through ITA, current enrollment in the program or equivalent a plus
- Level 1 FoodSafe, Safe Food Handling or BASICS.fst Food Handler Certificate; MSDS; WHMIS
- Ability to exceed internal and external customer expectations through timely, effective and service oriented communication
- A commitment to continually increase your knowledge of our products and services in order to offer exceptional experiences
- Ability to exceed internal and external guest expectations through timely, effective and service oriented communication
- A willingness to learn, develop and achieve new skills for personal and professional development
- A passion for providing Great Experiences and Memories to our internal and external guests in the continual quest of achieving service excellence

Work Environment Considerations: Regular kitchen environment; standing and walking for long periods of time; major exposure to heat, cold, steam, noise, odors; lifting, carrying, pushing, pulling, stretching, bending; some exposure to fumes, smoke, chemicals; risk of minor cuts and burns, non-traditional work hours.



Compliance Requirements: Every team member must comply with all requirements of the Corporate Ethics and Conduct Manual and with all other corporate policies as communicated. Every team member will be familiar with the business process documentation and internal control objectives related to their position and how their job description aligns with specific internal control activities for which they are responsible. Every team member must adhere to all Company and regulatory policies as they relate to functions of the position.

Licensing and Certification Requirements: Permanent employment may be dependent upon the authorization and continued approval of the Provincial/State Regulatory Bodies. New employees may be required to complete an application and, if required, will begin work only after regulatory approval is granted. Existing team members will reapply as necessary, and continuing work will be dependent upon successful reapplication. For positions that require additional certification, the appropriate level of certification will be maintained.

Approved By:

Approval Date:

Any updates to this position description must be reviewed by the Total Rewards department and approved by the location Operations Lead and Regional VP (as applicable).

This description is a guide to the general work to be performed and is not intended to be a complete statement of the position.

Revised: