



Date: April 30, 2025

Position: Chef de Partie

Position Summary:

Under the general direction of the Sr Chef de Partie/ Food & Beverage Manager, 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 Victoria'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; 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 and 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. 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.