

THE WESTIN

RESORT & SPA
WHISTLER

POSITION DESCRIPTION

POSITION TITLE: Demi Chef de Partie

REPORTS TO: Executive Chef

SUPERVISES: Cook 1, 2, 3

UPDATED: December 2015

OVERVIEW:

A Demi Chef De Partie works closely with and is trained by the Chef de Partie. They are responsible to assist with the training and supervision of culinary staff in order to prepare, cook, and present food according to quality and service standards.

MAJOR DUTIES & RESPONSIBILITIES:

- Oversee a line in the absence of Chef de Partie
- Work and train under the leadership of Chef de Partie
- Prepare all food items as per standard recipes and presentation
- Keep station up to sanitation and safety standards
- Train Cook 1, 2, 3
- Rotate all food products labeled and dated
- Keep station well set up with mise en place
- Ensure that's all the equipment is in working order and well maintained
- Product knowledge of all food products used on station
- Handle and store all food products properly
- Produce all banquet function food
- Ensure associates are trained in the safe work procedures associated with all of their tasks
- Promote safety awareness to associates and demonstrate that safe job performance is the number one priority

MAJOR DUTIES & RESPONSIBILITIES CONT'D...

- Ensure compliance with WRS's Occupational Health and Safety Program and the Regulation of WorkSafeBC
 - Ensure associates report any unsafe conditions, practices or injuries as soon as possible and take appropriate actions
 - Set a good safety example
 - All other duties as assigned
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SKILLS AND EXPERIENCE:

- Red seal certification an asset
 - At least 3 years experience in a similar role in a high-volume, fine-dining restaurant with at least 1 year in the hotel industry
 - Knowledgeable in all food products
 - Knowledge of all cooking methods
 - Knowledgeable in all cutting methods
 - Trained in all food safety and sanitation standards
 - Passion for cooking
 - Strong communication skills, both verbal and written, and a passion for dealing with and emotionally connecting with others
 - Leadership, management and supervisory skills
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GENERAL REQUIREMENTS:

- Food Safe Certification
 - Culinary schooling preferred
 - Must be in good physical condition
 - Heavy lifting will be expected, at some times
 - Ability to physically handle knives, pots, as well as grasp, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen
 - Ability to perform cutting skills on work surfaces, topped with cutting boards, 3 feet in height (banquet kitchen, prep kitchen, bake shop, etc.)
 - Knowledge of proper use and handling of various kitchen machinery including slicers, grinders, and mixers.
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