



SILVERTIP
CANMORE * ALBERTA

Outlet Chef de Partie

Reports To

Executive Chef, Outlet Sous Chef

Summary

The Outlet Chef de Partie at Silvertip Resort will prepare food and deliver culinary experience based on the pre-defined expectations, maximizing guest satisfaction and profitability in accordance with company policies, presentations standards and pre-established menus to uphold one of Canada's top resorts. As a dedicated team employee you will ensure Silvertip Resort continues to exceed the memorable experiences for our guests attending golf tournaments, corporate events and weddings. As an employee at Silvertip Resort you will be responsible for maintaining a health and safe work environment for all fellow employees and our guests.

Core Competencies

- A team-oriented individual who strives to create a memorable guest experience.
- An individual who maintains standards and thrives off of accomplishing tasks and achieving goals.
- An active listener who has a positive and responsive personality with the ability to make and follow instructions.
- An individual who has a lifelong love for nature and is inspired to respect and promote the environment that surrounds you.
- An individual that has the belief that all workplace injuries are preventable and will maintain a healthy and safe environment.
- A leader who is able to uphold our Mission, Vision and Values and our resort culture within your team.

Job Duties

- Greet any guests you come across with a smile.
- Keep all equipment and work areas clean and safe and in proper working order at all times.
- Assist with the production, preparation and presentation of all food items, ensuring highest quality at all times.
- Prepares all food items in accordance with established recipe and quality standards in a timely manner
- Inspects the cleanliness of all kitchen work stations, tools, equipment and supplies and ensures the proper food handling techniques are being followed
- Support, guides the Kitchen Cooks to ensure that all stores and fridges including, fresh produce, meat and dry goods, are stored in the respective storage areas in an organized way



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- Ensures that Resort cost control policies and procedures are being adhered to.
- Assist with kitchen inventories on a daily, weekly, monthly and annual basis
- Assist with ensuring the food is ready to be served in a timely, courteous, and professional manner.
- The Chef de Partie will be moved to different culinary stations in the kitchen depending on the volume and needs of the business.
- Listen to customer feedback and ensure that the guests leave satisfied.
- Liaison between the Outlet team and the Outlet Manager.
- Communicate with the Executive Chef, Outlet Chef and Outlet Sous Chef on a daily basis.
- Ensure proper recycling procedures are adhered to.
- Report any damage of property to the Executive Chef or Sous Chef.
- Ensure all employees are working within the Occupational Health and Safety guidelines.
- Take part in any fire or evacuation drills and ensure complete familiarization with all exits, including those normally used by guests, as well as fire escapes.
- Be continually aware of and maintain the highest standards of personal hygiene and dress.
- Attend meetings and training courses as required.
- Any other duties as assigned.

Requirements

- Must be 18 years of age
- High school diploma or GED required
- Red Seal Certification is an asset
- Food Safe Certification
- Minimum 4 years kitchen experience
- Previous Kitchen supervision experience an asset
- Previous Outlet experience an asset
- Thorough understanding of all kitchen positions
- First Aid Certificate an asset
- Knowledge of food ordering systems is required
- Able to work in a team environment
- Ability to remain calm and courteous in demanding and difficult situations
- Has a high threshold for heat in a kitchen environment
- Able to deal with people sensitively, tactfully, diplomatically, and professionally at all times
- Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment
- Able to effectively communicate both verbally and in writing
- Able to work well under pressure
- Strong attention to detail
- Professional appearance and manners
- Strong work ethic and positive team attitude
- Ability to work flexible hours

Working Conditions



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- Working around dangerous equipment such as fryers, slicers, and grills
- Manual dexterity required to use desktop computer and tablets and peripherals
- Fast paced environment
- Able to stand for extended periods of time
- Overtime as required
- Lifting or moving up to 50lbs