



Chef de Partie at Hastings House

The Chef de Partie at Hastings House is a hands-on role that assists our gourmet kitchen in ensuring guests' food orders are prepared accurately and efficiently and that they arrive at the table on time.

The Chef de Partie works primarily with the Chefs and staff but also with the front-of-house management and other service staff to ensure a smooth flow of orders from the kitchen to the table following a high service philosophy.

Skills:

- Food knowledge including understanding the general theme and content of menus and being able to offer alternatives as needed or requested
- Technical knowledge of what it takes to be a first cook in a full-service gourmet kitchen
- Adhering to restaurant policy and procedures
- A minimum of two years of experience in a full-service kitchen
- Strong interpersonal and verbal communication skills
- Exceptional organizational skills and the ability to multi-task and work under pressure
- Understanding and knowledge of the fine dining restaurant industry is a definite asset
- The utmost professionalism and attention to detail
- Strong personal initiative
- Ability to work effectively in a team environment

Full time with the ability to work evenings and weekends

Benefits:

- Competitive wage based on experience and tips
- New, subsidized staff housing available within walking distance to the hotel