



JOB DESCRIPTION

JOB TITLE: CHEF DE PARTIE

DEPARTMENT: Kitchen

REPORTS TO: Food & Beverage Director

ABOUT US

Are you looking for a job that allows you to lead a team and perfect your skills while providing a stable income, regular shifts, and excellent career prospects? South Beach Casino & Resort is a leading company in the gaming and entertainment industry. As a legendary award-winning world-class resort, South Beach Casino & Resort offers a culture of gracious hospitality and comfort, featuring expansive food and beverage offerings.

JOB SUMMARY

Prepares and cooks meals for guests of the restaurant, lounge, and room service to the highest standard outlined by management creating and culturing overall satisfaction at all levels. A Chef de Partie manages a small team of workers, which are responsible for keeping organized so that meals go out on time and the work area remains clean and orderly.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Ensure prompt and accurate service by all kitchen staff under his/her control and achieve a high level of customer satisfaction
- Be responsible for implementing South Beach Casino & Resort standards on food quality, preparation and presentation in his/her section or shift.
- Recommend changes in systems and procedures to increase efficiency and improve service levels
- Recommend changes at the time of preparation of new menu by introducing new dishes or presentation
- Preparing, cooking, and presenting high-quality dishes within the specialty section
- Assisting the Executive Chef and Sous Chef in creating menu items, recipes and developing dishes
- Preparing meat and fish
- Assisting with the management of health and safety
- Assisting with the management of food hygiene practices
- Managing and training any Commis Chefs, Apprentice, and Demi Chef de Partie
- Monitoring portion and waste control without compromising food quality
- Overseeing the maintenance of kitchen and food safety standards
- Ensure proper security and safety of raw and cooked food and equipment through proper storage
- Make sure that all the kitchen equipment is operated, maintained, stored, and safe to use
- Maintain all kitchen records properly
- Makes sure that organizational policies and standards are adhered to by all in the department
- Check that inter-kitchen food transfers are accurate and align with South Beach Casino's policies



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- Ensures food is prepped in his/her production sections for speedy preparation and service
- Discuss production planning with his/her apprentice, commis, demi chef de partie, sous chefs and executive chef
- Maintains par level of dry stores and perishables daily and ensures correct store requisition
- Ensures availability of ingredients in the kitchen, always, to provide a prompt service
- Maintains excellent professional communication with all team members, related departments, and staff in the kitchen at all given times
- Other duties as assigned

QUALIFICATIONS AND REQUIREMENTS

- Minimum 1 to 3 years' culinary experience required preferably in a hotel/casino or large kitchen environment
- Safe Food Handling Certification required
- Certificate of Diploma from a recognized Culinary School is considered an asset
- Possess strong leadership, organization & communication skills
- Works well with others and demonstrates good team spirit with an open mind
- Self-motivated, with the ability to make effective decisions
- Demonstrates initiative, and the ability to work with minimal supervisor
- The ability to maintain high service levels under pressure
- Ability to work a flexible schedule

PHYSICAL REQUIREMENTS

- Able to lift, carry and pull up to 50lbs and able to constantly stand and walk throughout shift
- Able to withstand exposure to kitchen equipment which includes large and small ovens, stoves, mixers, fryers, fridges, and freezers as well as blast freezers

BENEFITS

- Competitive Salary
- Dental care
- Vision care
- Health care
- Employee assistance program
- Wellness program
- Pension Plan

The incumbent must obtain and maintain approval from the Liquor, Gaming and Cannabis Authority of Manitoba.



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How To Apply

Please send your Cover Letter & Resume the following:

- Apply online at <https://www.southbeachcasino.ca/careers/>
- Email at: hr@southbeachcasino.ca
- Fax: (204)766-2266
- Mail: PO BOX 777 Scantebury, MB R0E1W0
- In Person at the Hotel

We seek diversity in our workplace. Indigenous Persons, Women, Visible minorities, and Persons with a disability are encouraged to self-declare on their resume and/or cover letter.

Thank you to all applicants, however only those selected for an interview will be contacted.