

# SOUTH BEACH CASINO & RESORT

## Co-op - Chef De Partie

### 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 supervises a small team of workers, ensuring that meals go out on time and the work area remains clean and orderly.

### 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.

The successful applicant must be available to work various shifts and holidays.

#### Perks:

Flexible Shifts  
Full Time & Part Time  
Travel Allowance  
Company paid benefits  
Pension

Please send your resume or application to: [hr@southbeachcasino.ca](mailto:hr@southbeachcasino.ca)

**Please Apply by 4:00pm on December 15, 2024.**

