

**Position Title:** Chef de Partie

**Position reports to:** Executive Chef

**Employment:** Full-time, Seasonal

Fox Harb'r Resort is a 5 Star, 4 Diamond property nestled along the coast of the Northumberland Strait in Wallace, Nova Scotia. We are offering a unique opportunity for you to experience a 5 Star Luxury work environment. With this opportunity you will be presented with a distinctive career, experience, and benefits in a World Class setting.

**Summary of Position:** To consistently provide quality and production for all aspects of daily service in an organized and effective manner. The Chef de Partie is a leader in the kitchen and actively participates in the creative and innovative processes of expanding the culture of the culinary team.

### **Responsibilities**

- Take a leading role in the kitchen to assist in making the kitchen successful everyday
- To follow up on day to day and extra duties for station teammates
- To ensure all menu items are prepared efficiently to standard and to customer requirements.
- To ensure that all mis en place is completed
- To ensure the cleanliness and proper storage of all food product
- To ensure all appropriate provincial health regulations and food handling techniques are followed.
- Maintain clean and organized work area.
- To be cognizant of food cost, portion, and waste controls and follow proper procedure to maintain standards.

### **Qualifications**

- Must have a passion for food trends and the culinary arts
- Red Seal certification and 5 years experience as a lead cook in a similar property
- Possess necessary skills to enhance food quality and presentation standards within a consistency based framework
- Excellent interpersonal and communication skills
- Ability to train others based on a set system
- Must display attention to detail and strong organizational skills
- Ability to work independently and as part of a team effectively
- Flexibility

### **At Fox Harb'r Resort, we know every employee is a valued part of the team. Our benefits include:**

- Competitive wages, Gratuities
- Travel Fuel Allowance
- Discounts at the Resort's Dining Areas; The Cape Cliff and Willard
- Discounts on Accommodations, Golf and Spa services & products
- Friends and Family Rates for overnight accommodations
- Complimentary use of the Junior Olympic Pool, Mineral Pool and Fitness Room
- Team Member rates for Golf, Sport Shooting, Kayaking, Trail Rides etc.
- Team Member Activities and Department Incentives
- Team Member Education Funding and Bursary Program
- Team Member housing availability

If you have the talent, dedication and level of commitment we're looking for and would like to advance your career in hospitality at Fox Harb'r Resort, submit your resume and cover letter to:

Human Resources Department, Ann Jeffreys

Email: [hr@foxharbr.com](mailto:hr@foxharbr.com)

While all responses are appreciated, only those applicants who will be invited for an interview will be contacted.