Chef de Partie

Wild Blue Restaurant and Bar

Job ID
51735

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LOCATION	DATE POSTED	EXPIRY DATE
Whistler Way, Whistler, BC | British Columbia	20-10-2026	18-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.00 to 28.00 hourly (To be negotiated)	2 years to less than 3 years	Other trades certificate or diploma

Job Details

Languages: English
Education: Other trades certificate or diploma or equivalent experience
Experience: 2 years to less than 3 years
Position available: 2
Wage: 23.00 to 28.00 hourly (To be negotiated) / 35 to 40 hours per week
Employment Type: Permanent employment - Full time
Send your CV to: carl.sanchez@wildbluerestaurant.com
Work must be completed at the physical location. There is no option to work remotely.
Youth, newcomers and indigenous people are welcome to apply
Work site environment: Hot
Work setting: Formal dining room, Staff accommodation available, Restaurant, Bar
Supervision: 3-4 people
Credentials: Cook Trade Certification, Safe Food Handling certificate, Workplace Hazardous Materials Information System (WHMIS) Certificate, Food Safety Certificate
Experience and specialization: French, Italian cuisine, Japanese cuisine,
Food specialties: Bakery goods and desserts, Cold kitchen, Eggs and dairy, Fish and seafood, Meat, poultry and game, Stocks, soups and sauces
Additional information: Criminal record check
Work conditions and physical capabilities: Fast-paced environment, Work under pressure, Tight deadlines, Handling heavy loads, Physically demanding, Attention to detail, Standing for extended periods, Bending, crouching, kneeling
Own tools/equipment: Tools
Personal suitability: Dependability, Efficient interpersonal skills, Excellent oral communication, Flexibility, Initiative, Organized, Reliability, Team player
Benefits: Dental plan, Disability benefits, Health care plan, Vision care benefits
Financial benefits: Gratuities
Other benefits: Learning/training paid by employer, On-site amenities, On-site housing options, Team building opportunities, Wellness program

Tasks

Prepare, season and cook food as directed, meeting dietary requirements where required

Follow recipes and presentation specifications

Ability to prioritize tasks and adapt to ever evolving situations

Operate standard kitchen equipment safely and efficiently

Clean and maintain station in practicing good safety and sanitation

Enjoy working with premium, local ingredients

Must be able to adapt to any additional tasks as assigned by the station lead, sous-chef, or executive chef

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