# Chef de Partie

Toptable Group

Job ID
**51306**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 4222 Village Square Unit 120, Whistler, BC \| British Columbia | 03-09-2026 | 02-03-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 21/hour | No Experience | No degree, certificate or diploma |

## Job Details

Position: Chef de Partie

Reports to: Executive Chef

Business Address: 4222 Village Square Unit 120, V0N 1B4

Location of Work: Whistler, BC

Company Operating Name: Provision

Wage: $23-25/hour

Benefits package offered: Access to dental and extended health benefits

Status: Hourly, ongoing; Minimum 30 hours a week

Language of Work: English

Vacancies: One (1)

Contact: Toptable Group, 89 West Georgia Street, Vancouver, BC, V6B 0N8; 604-899-7865, Toptablegroup@gmail.com

## Job Description

Whistler Provisions is an all-day neighborhood cafe in the heart of the village offering a variety of take away items and dine-in service featuring coffee, fresh baked goods, breakfast sandwiches, made-to-order sandwiches and salads, slow-roasted rotisserie chicken and a selections of seasonal sides!?

SUMMARY

The Chef de Partie is responsible for managing a specific section of the kitchen (such as grill, pastry, sauce etc). They will ensure high-quality food preparation, maintain kitchen standards, and support the Executive Chef and Pastry Chef in daily operations.

Job Description

ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)

Prepare and cook Canadian menu items

Ensure food quality in presentation and production are consistently maintained at a premium level

Provide input into product ordering, as well as cost control and monitoring

Schedule and supervise kitchen helpers

Oversee kitchen operations
Maintain inventory and records of food, supplies and equipment
May set up and oversee buffets
May clean kitchen and work area
Assist with menu development, determine size of food portions, estimate food requirements and costs, and monitor and order supplies
May hire and train kitchen staff.
Other related duties and responsibilities as assigned

REQUIRED EXPERIENCE AND QUALIFICATIONS:
Minimum 3-years’ directly related experience in premium Western cuisine within an upscale fine dining environment, with baking experience
Enrolment in or completion of a culinary program, or equivalent combination of education and directly related experience
Food Safe Certification, is an asset
Ability to stand for long periods of time, withstand heat, and deal with the pressures of preparing food in a fast-paced environment
Dedicated team player who naturally builds camaraderie
Extremely organized; keeping to deadlines and working with precision in a fast-paced environment
Responsible, motivated and energetic self-starter
Excellent English language communication
Must possess a passion for food and developing knowledge of all cooking methods

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