Chef de Partie

Toptable Group

Job ID
51311

VIEW THIS JOB ONLINE: https://mail.newcomersjobs.com/jobs/51311

LOCATION	DATE POSTED	EXPIRY DATE
4222 Village Square #110, Whistler, BC | British Columbia	03-09-2026	02-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20	No Experience	No degree, certificate or diploma

Job Details

Position: Chef de Partie

Reports to: Executive Chef

Business Address: 4222 Village Square #110

Location of Work: Whistler, BC

Company Operating Name: Araxi Restaurant & Oyster Bar

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: Two (2)

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

Job Description

A storied address in the heart of Whistler’s Village, Araxi features an understated, nature-inspired interior design that speaks to the beauty of the spectacular landscape and plays to the authenticity of the location.The regionally focused menu melds local flavours to showcase the best of nearby farms and waters.

Araxi has been widely recognized for its excellence, including:
Tripadvisor 2024 Best of Traveler’s Choice – Ranked #1 Restaurant in Whistler and #6 Fine Dining Restaurant in Canada?
Wine Spectator Best of Award of Excellence
Vancouver Magazine Restaurant Awards Hall of Fame (2021)

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 Sous Chef and Executive Pastry Chef in daily operations.
Job Description
ESSENTIAL DUTIES AND RESPONSIBILITIES:
(Other duties may be assigned as required)

Prepare and cook Canadian menu items, including seafood
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 clean kitchen and work area
May set up and oversee buffets
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’ of direct experience in premium Western cuisine within an upscale fine dining environment
Enrollment 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
Ability to prioritize, organize, and follow through as necessary

Downloaded from newcomersjobs.com on 02-11-2026