Chef de Partie

Toptable Group

Job ID
51313

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LOCATION	DATE POSTED	EXPIRY DATE
4242 Village Square, Whistler, BC | British Columbia	03-09-2026	02-03-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23	No Experience	No degree, certificate or diploma

Job Details

Position: Chef de Partie
Reports to: Executive Chef
Business Address: 4242 Village Stroll,
Location of Work: Whistler, BC
Company Operating Name: Il Caminetto
Wage: $23-25 per hour
Benefits package offered: Access to dental and extended health benefits
Status: Hourly, ongoing (minimum 30 hours per 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

A storied address in the heart of Whistler’s Village, Il Caminetto 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.?

Il Caminetto has been widely recognized for its excellence, including:
Tripadvisor 2024 Traveler’s Choice – 2025 Tripadvisor Traveler’s Choice – “best of the best” #2 fine dining restaurant in Whistler.
Wine Spectator Best of award of excellence
Wine Program Excellence Awards, Gold - Vancouver International Wine Festival 2025?

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 Head Chef in daily operations.
Job Description
ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)
Prepare and cook Italian cuisine.
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
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

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