Chef de Partie

Pomeroy Kananaskis Mountain Lodge

Job ID
10212

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LOCATION	DATE POSTED	EXPIRY DATE
1 Centennial Drive, Kananaskis, AB| Alberta	21-07-2026	17-01-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $25.40 - $28.00	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

Pomeroy Kananaskis Mountain Lodge:
1 Centennial Drive
Kananaskis, AB T0L 2H0

Your Kananaskis Working Adventure starts here: Make money & memories in the mountains. Pomeroy Kananaskis Mountain Lodge is located 1-hour drive from Calgary’s city limits nestled amidst the pines where luxury and mountain living blends seamlessly.
Start a new Adventure while working for an Autograph by Marriott resort located in the heart of the iconic Canadian Rockies! The Kananaskis Mountain Lodge is surrounded by untouched beauty and rugged mountain peaks, offering a once-in-a-lifetime opportunity for those seeking a culture that offers a work-hard, play-hard mantra, an empowering workplace, industry-best perks and benefits, and amazing development opportunities for those looking to grow a career. Join the Marriott family today!
Job Title: CHEF DE PARTIE
We are recruiting for 6 Chefs de Partie (NOC 62200). This position is full-time 30-40 hours per week, permanent with an hourly rate of $25.40 - $28.00. This position is eligible for gratuities. Overtime may be necessary as required paid at time and half. This position may be eligible for property-level incentives and bonus programs.
Job duties:
• Motivate employees to provide excellence in service, developing strong channels of communication and fostering team spirit.
• Training of individuals on job duties and sanitation and safety procedures
• Instruct and Supervise First Cooks in preparation, cooking, garnishing and presentation of food
• Prepare and cook complete meals, banquets or specialty foods, such as pastries, sauces, soups, salads, vegetables and meat, poultry and fish dishes, and create decorative food displays
• The Chef de Partie will be assist with the implementation of new menus as well as the production and standardization of those menus.
• Prepare and cook food ensuring highest quality standards have been met, maintaining a safe and organized work area
• Estimate food requirement and may estimate food and labour costs
• May Recruit and hire junior staff and apprentices
• Arrange for equipment purchases and repairs when necessary

• Ability to manage and complete all administration shift duties and reports
• Enforcing strict health and hygiene standards in the kitchen and follow the rules of health and safety
• Monitoring portion and waste control to maintain profit margins
• Attend training courses and seminars as and when required
• Ensure that the production, preparation and presentation of food are of the highest quality at all times
• Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitization. May requisition food and kitchen supplies
• Follow good preservation standards for the proper handling of all food products at the right temperature
• Flexible shifts hours will be required
• Ensures the safe operation of kitchen equipment by inspecting for, reporting and correcting safety hazards.
• Makes assessments as to production methods for menu items and communicates these recommendations to the Sous Chef.

Employment Experience and Educational Requirements:
• Proven leadership skills with the ability to coach a team
• 3 to 5 years of cooking experience
• Completion of Secondary school required
• Formal education in Food and Beverage or Hospitality Management an asset
• Understand the basic structure of labour and cost controls and be able to adhere to those plans.

Benefits:
• Annual wage and performance review
• Personal days: 5 per year after 90 days of continued full-time employment
• Food and Beverage discounts at ALL 6 of our dining outlets
• Growth and development opportunities, both personal and professional
• Onsite newly-renovated staff accommodations including an employee gym
• One meal per day in our employee cafeteria (taxable benefit)
• Discounts on activities offered through our Activities Committee: Skydiving, Yoga, rafting, to name a few
• Health and Wellness benefits (some restrictions may apply)
• Kananaskis Park Pass
• Vacation is accrued starting on your first day of work at a rate of 4% of your earnings
• Marriott Destinations membership providing you with discounted room rates and food and beverage discounts at any of Marriott’s chain of hotels
• Discounted access to our Nordic Spa
• Discounted Ski Pass and Golf rates
If you’re interested in a company that rewards you for your dedication and commitment, then Kananaskis Mountain Lodge is the right place to establish your career!
Apply now or visit us to learn more information at www.livetheadventure.ab.ca
Direct link to application: https://pomeroylodging.talentnest.com/en/posting/235637/location/282389
Experience the Kananaskis Mountain Lodge here: https://vimeo.com/261927699

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