Chef de Partie

Sun Peaks Resort

Job ID
9000

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LOCATION	DATE POSTED	EXPIRY DATE
3240 Village Way, Sun Peaks, BC| British Columbia	08-04-2026	03-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $24.89 to $25.77 per hour	2 years to less than 3 years	No degree, certificate or diploma

Job Details

CHEF DE PARTIE, FOOD & BEVERAGE
Full-time, Permanent or Seasonal
3 positions

Role Proposition:
Picture yourself starting your flexible shift in one of our exciting food & beverage kitchens after lapping the bike park or a round of golf. Our three large kitchens provide complete food and beverage services to our local, hotel, and business guests. We are looking for a Chef de Partie who shows dedication to a creative and positive work environment and fosters a collaborative approach with all F&B team members. The Chef de Partie has oversight of the station to which they are assigned related to food production, health and safety, sanitation and food handling. This role offers every opportunity to continue developing a career in the culinary industry, opening up opportunities for advancement internally and externally throughout Sun Peaks Grand Hotel & Conference Centre and Sun Peaks Resort. If this sounds like you, fill out an application to work, live and play where you belong.

Work Location Address:
Sun Peaks Resort – 3240 Village Way, Sun Peaks, BC V0E 5N0
Hourly Wage: $24.89 to $25.77 per hour, 40 hours per week

Accountabilities:
• Responsible for operating a designated station in an assigned kitchen
• Responsible for all aspects of safe food handling, food preparation, quality and quantity control measures, and execution of dishes.
• Ensures opening, closing and cleaning procedures are followed daily for assigned station
• Oversees the correct preparation of all special dietary requests as per established guidelines
• Assists Chef de Cuisine by presenting menu feature items in line with the restaurant concept
• Communicates clearly and effectively with all F&B team members, ensuring operational information is passed along to all shift leaders
• Supports Culinary Leadership in preparation and execution of new item tastings ensuring recipes are adhered to

Ideal Candidate:

• 2-3 years of previous culinary/commercial food preparation experience, preferably within a Hotel/Resort environment
• Production and Banquet experience is preferred
• Working towards a career or diploma in culinary is an asset
• Holds current Food Safe Level 1 Certification
• Has a well-rounded understanding of kitchen operations
• Is self-disciplined with a sincere desire to provide an elevated guest experience
• Continually demonstrates strong leadership skills
• Self-starts on tasks and responds to varying business volumes as they relate to impacts on the kitchen
• Is physically capable of working in a fast-paced environment and safely lifting heavy loads of around 20kg

What you can expect from us:

The Sun Peaks Grand culture encourages individual initiative combined with a collaborative approach to delivering our guests' finest mountain resort experience. We value innovation and development that contribute to business success and personal growth. We also know you have a life outside of work and encourage work-life balance, including reaping the benefits of living in a resort and the mountain’s summer and winter activities.

A sneak peek into some of the perks and benefits our Full-Time employees enjoy (after 3 months of work):

• Full access Winter/Summer Season Lift, Trail and Golf passes
• 3 weeks of paid vacation
• Dining discounts within our hotel & resort outlets
• Benefits plan and additional wellness components, including Health Spending Account and EFAP
• Eligibility for our ‘Pay for Performance’ incentive bonus program (after the qualifying period), awarded to our top performers
• Participation in the RRSP and matching DPSP programs
• Retail discounts in resort-owned outlets
• Reciprocal programs with partnering hotels
• Friends and family hotel rates
• Continued professional growth and development opportunities

For those interested, please apply online at https://sunpeaks.clearcompany.com/careers/jobs/d8275cb9-7600-c6f9-0c5c-b6006032dca9/apply?source=3662024-CS-58771

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