Chef De Partie

Living Water Resorts

Job ID
9150

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LOCATION	DATE POSTED	EXPIRY DATE
19 Keith Ave., Collingwood, ON| Ontario	14-04-2026	09-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.55	5 year or more	Secondary (high) school graduation certificate

Job Details

DEPARTMENT: Kitchen – Lakeside Seafood & Grill
REPORTS TO: Sous Chef / Executive Chef
SUPERVISES: First Cooks, Second Cooks, Third Cooks and Kitchen Stewards (in collaboration with the Sous Chef)

Living Water Resorts prides itself in its people and is committed to attracting and retaining the best talent. From part-time to full-time jobs, seasonal, co-operative education experiences to Leadership positions, Living Water Resorts offers you the perfect place to build your resume.

Position Summary
The Chef de Partie (CDP) is responsible for running an assigned kitchen station and ensuring all food is prepared, cooked, and presented to the highest standards of quality, consistency, and accuracy. This position supports the Executive Chef and Sous Chef by maintaining efficient production, supervising junior cooks, and upholding kitchen standards.
When the Executive Chef and Sous Chef are not present, the CDP assumes full responsibility for kitchen operations, service flow, and staff direction.
This role requires strong culinary skill, attention to detail, disciplined kitchen habits, and the ability to deliver consistent results under pressure.

Wage: $23.55 hourly
Hours: 30 to 44 hours per week
Employment Type: Permanent, Full-time
Number of Vacancies: 1 positions
Work Location: On-site
Please Email your Resume to: mpearson@livingwaterresorts.com

Job Description

KEY RESPONSIBILITIES

1. Culinary Standards & Service Execution
• Prepare, cook, and plate all dishes according to approved recipes, portioning, and presentation standards.

• Maintain a no-compromise approach to quality, consistency, and guest satisfaction.
• Work all stations as needed: grill, sauté, garde manger, pastry, breakfast, lunch, and dinner service.
• Maintain service flow during peak periods and verify that all plates leaving the kitchen meet quality expectations.
• Support menu development by testing new dishes and providing input for seasonal changes.
• Maintain mise en place, ensuring all ingredients and tools are prepared, labeled, and organized before service.

2. Team Leadership & Development
• Guide and support junior cooks assigned to your station; provide coaching, feedback, and hands-on training.
• Lead by example in behavior, professionalism, punctuality, and work ethic.
• Promote strong communication and teamwork across all stations.
• Ensure staff follow kitchen rules, policies, and production standards.

3. Operational Responsibilities
• Support food cost control by following standardized recipes, portioning accurately, and minimizing waste.
• Ensure proper receiving, rotation (FIFO), labeling, and storage of all products.
• Maintain accurate inventory levels and communicate shortages promptly to leadership.
• Assist with banquet production, special events, and resort-wide functions as required.
• Maintain a clean, organized, and sanitized workstation at all times, including equipment, tools, shelves, coolers, and prep areas.
• Follow daily production lists and contribute to efficient workflow and station readiness.
• Adhere to schedules, station responsibilities, and all Living Water Resorts policies and procedures.

4. Health, Safety & Compliance
• Follow all Public Health regulations, Safe Food Handling standards, and WHMIS requirements.
• Maintain professional grooming and uniform standards daily.
• Use knives, ovens, fryers, chemicals, and hot equipment safely and responsibly.
• Model safe working practices for all team members and report safety hazards immediately.

5. Continuous Improvement
• Contribute ideas for improving menu items, recipes, efficiency, and overall guest experience.
• Support implementation of updated standards, procedures, and kitchen initiatives.
• Take ownership of station operations and demonstrate accountability for quality and consistency.

QUALIFICATIONS & REQUIREMENTS
• Culinary School diploma or completed apprenticeship (minimum 2 years)
• Journeyman’s Papers and Red Seal Certification required
• Minimum 4 years experience in a comparable culinary environment
• Valid Food Safe Handling and WHMIS Certificates
• Strong knowledge of butchery, seafood, and shellfish preparation
• Basic computer literacy (MS Windows or Apple iWorks)
• Professional attitude, appearance, and leadership presence

ADDITIONAL INFORMATION

Security and safety
Basic security clearance

Work conditions and physical capabilities
Fast-paced environment, work under pressure, tight deadlines, handling heavy loads, physically demanding, attention to detail, standing for extended periods.

Personal suitability
Leadership, dependability, efficient interpersonal skills, excellent oral communication, flexibility, initiative, organized, reliability, team player.

Benefits
Dental plan, health care plan, free parking available, on-site amenities, on-site recreation and activities

*Additional Notes
The Chef de Partie role requires initiative, responsibility, and a hands-on approach. The CDP must demonstrate professionalism, adaptability, and the ability to prioritize tasks efficiently. Duties may be adjusted based on business needs or organizational changes.

At Living Water Resorts, we consider equity, diversity and inclusivity our foundation to success along with our Core Values of Caring, Character, Chemistry and Competency. We believe in equal opportunity and it is our priority to ensure a barrier free recruitment and selection process and if you require accommodation in relation to any materials or processes used during the recruitment and selection process, please notify Human Resources. We will make every effort to accommodate persons with disabilities in a timely, effective and suitable manner.

The job description is not limited to those duties specifically listed and can change at anytime in order to adapt to business demands or organizational changes.

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