Chef de Partie

Job ID
9779

St. Marys Golf & Country Club Ltd

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LOCATION	DATE POSTED	EXPIRY DATE
769 Queen St. East, St. Marys, ON| Ontario	02-06-2026	29-11-2026

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $22.00 hourly	2 years to less than 3 years	Other trades certificate or diploma

Job Details

Chef de Partie

1 vacancy

Company: St. Marys Golf & Country Club Ltd. o/a St. Marys Golf & Country Club
Business Information: We are an 18-hole championship golf course, restaurant and special event facility. We believe in regularly reinvesting in the Golf & Country Club to improve customer experience on the golf course, in a restaurant, and on that special day in our banquet facilities. The work we have already done has made a huge difference to the people we serve, and being a leading golf, dining, and event destination in Southwestern Ontario means continuing that trend.
Business Address: 769 Queen St. East, St. Marys, ON, N4X 1G2
Work location: Same as above
Type of Employment: Full Time

Job Description:

- Supervise and coordinate activities of cooks and kitchen assistants within the assigned section
- Prepare and cook complete meals or specialty dishes according to menu specifications
- Ensure consistent quality, portion control, and presentation of food
- Assist in training and guiding junior kitchen staff on preparation, cooking, and plating techniques
- Maintain cleanliness, organization, and food safety standards in the assigned section
- Assist with menu development and contribute ideas for new dishes
- Prepare mise en place and ensure readiness for service periods
- Monitor stock levels and assist with requisitioning food and kitchen supplies
- Work closely with the Sous Chef and Head Chef to ensure smooth kitchen operations

Requirements:
Experience:

- Minimum of 2 years of culinary work experience, chef experience
- Completion of some culinary training/certification
- Experience with high volume, short order cooking

• Willing and able to work in a fast-paced environment, being able to prepare short-orders in a timely and quality fashion
Personal Suitability: Flexibility, Reliability, Dependability, Organized
Language: English is required

Salary: $22.00 hourly, plus gratuity. 36-44 Hours per week.

Benefits: We will provide bicycles for transportation (if required), uniforms for work, and meals while working with banquet events. Transportation costs covered if worker needs to relocate. Accommodation provided at a cost.
Group benefits is offered after 3 months for permanent employees.

Other information:
-The workers will work from 8 to 10 hours a day in a flexible work schedule based on the demands of both the restaurant and banquet departments. We are open 7 days per week during the season and operate during the following business hours:

- 10am to 8pm Sunday through Tuesday
- 10am to 10pm Wednesday through Thursday
- 10am to 1am Friday and Saturday.

The workers will work the majority of their hours on weekends, when demand peaks, and throughout the week to fulfill opening hours in the restaurant and other special events. Workers will also be required to work as late as 1am on weekends.

Semi-Private club - Remote Location

Apply by e-mail to: HR@stmarysgolf.com

**Please apply with the subject: Job Application – Chef de Partie

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