



# Chef de Partie

## About the Role

We are currently recruiting for a Chef De Partie to join our Culinary Team.

## Key Responsibilities

This individual will be responsible for creating foods that meet/exceed our member's expectations with respect to presentation, taste and quality. He/she will perform tasks at all stations in the kitchen while minimizing waste and spoilage.

## The ideal candidate will have:

- Minimum 3 years of experience as a cook
- Experience in a private Club environment—an asset
- Red Seal Certification—an asset
- Must be familiar with various methods of food preparation
- Ability to cope in a fast-paced environment
- Flexibility—work hours are based on business demands (evenings and weekends)

## What we offer

- Competitive wage and benefits
- Close to transportation
- Free parking
- Fun and rewarding atmosphere

If you would like to be part of our Award-Winning Team, please submit your resume. We thank all applicants, however only those selected for an interview will be contacted.

Islington Golf Club is an Equal Opportunity Employer and offers reasonable accommodations to job applicants with disabilities throughout the recruitment process. Applicants under consideration for employment will be contacted to participate further in the recruitment process. If you are contacted and you require any accommodation in the recruitment process due to a disability, please indicate this and we will work with you to meet your accessibility needs.

**Forward resumes to the attention of Executive Chef Tim Ayiotis at [chef@islingtongolfclub.com](mailto:chef@islingtongolfclub.com).**