



Windsor Yacht Club

Position: Chef de Partie

Accountable to: Executive Chef, Sous Chef

Supervision Given: Minimal

Skills Required

- Advanced Food Preparation Knowledge
- Understanding of a la carte and banquet cooking techniques
- College Diploma or equivalent
- Understanding of ordering and receiving procedures
- Thorough understanding for the creation of soups and sauces
- Completion of cooking training certificate

Job Summary

Completes and prepares food service items in a timely manner ensuring that food quality, consistency and presentation meet or exceed Member expectations. Follows standard recipes and standard procedures for production and presentation of food service items.

Job Duties and Responsibilities

- Adhere to the limits of authorized policies, procedures, programs and budgets
- Prepares and cooks meals for all food service areas of the Club.
- Prepares and assists with the cooking for banquet functions.
- Prepares staff meals
- Conducts inventories with Executive Chef
- Maintains a clean and sanitary work area and storage facilities
- Prepares stocks, soups and sauces
- Receives inventory, when necessary, and stores in appropriate places
- Promptly reports any and all accidents or injuries and unsafe conditions in the kitchen
- Assists with the checking of quantity and quality of incoming produce and supplies
- Completes requisitions
- Maintains and cooperates with any and all security procedures with respect to kitchen inventory
- Assists with training of line & prep cooks
- Advises server/bartending staff of daily specials
- Preparation of produce and food service items for banquets and daily menu
- Adheres to club policies and procedures
- Ensures that all health and safety regulations are adhered to.
- Plans and prepares and serves food service items and buffets and barbecues
- Any other duties as assigned by management.