

Chef de Partie

Wild Blue Restaurant and Bar

Job ID

39784

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LOCATION	DATE POSTED	EXPIRY DATE	
4005 Whistler, Whistler, BC British Columbia	23-04-2026	20-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 23.00 to 28.00 hourly	2 years to less than 3 years	Other trades certificate or diploma

Job Details

Languages: English

Education: Other trades certificate or diploma or equivalent experience

Experience: 2 years to less than 3 years

Position available: 2

Wage: 23.00 to 28.00 hourly (To be negotiated) / 35 to 40 hours per week

Employment Type: Permanent employment - Full time

Send your CV to: carl.sanchez@wildbluerestaurant.com

Work must be completed at the physical location. There is no option to work remotely.

Youth, newcomers and indigenous people are welcome to apply

Work site environment: Hot

Work setting: Formal dining room, Staff accommodation available, Restaurant, Bar

Supervision: 3-4 people

Credentials: Cook Trade Certification, Safe Food Handling certificate, Workplace Hazardous Materials Information System (WHMIS) Certificate, Food Safety Certificate

Experience and specialization: French, Italian cuisine, Japanese cuisine,

Food specialties: Bakery goods and desserts, Cold kitchen, Eggs and dairy, Fish and seafood, Meat, poultry and game, Stocks, soups and sauces

Additional information: Criminal record check

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, Bending, crouching, kneeling

Own tools/equipment: Tools

Personal suitability: Dependability, Efficient interpersonal skills, Excellent oral communication, Flexibility, Initiative, Organized, Reliability, Team player

Benefits: Dental plan, Disability benefits, Health care plan, Vision care benefits

Financial benefits: Gratuities

Other benefits: Learning/training paid by employer, On-site amenities, On-site housing options, Team building opportunities, Wellness program

Tasks

Prepare, season and cook food as directed, meeting dietary requirements where required

Follow recipes and presentation specifications

Ability to prioritize tasks and adapt to ever evolving situations

Operate standard kitchen equipment safely and efficiently

Clean and maintain station in practicing good safety and sanitation

Enjoy working with premium, local ingredients

Must be able to adapt to any additional tasks as assigned by the station lead, sous-chef, or executive chef