



Chef de Partie Opportunities – Juniper Hotel & Bistro

The Juniper Bistro is one of Banff's most highly regarded restaurants, regularly featuring as a top recommendation in visitor and local reviews of Banff eateries. Our chefs are passionate, skilled and are inspired by our natural environment. We work with the freshest ingredients to prepare and execute contemporary, delicious meals for our guests at breakfast, lunch & dinner service. We're growing quickly and are looking for inspired, talented Chef de parties to join our kitchen team.

Deliverables:

- Create consistent, high quality food for all service periods
- Lead an enjoyable, safe and thriving working environment
- Train, coach and motivate our team of line cooks
- Assist in inventory control and ordering
- Create daily specials
- Maintain food cost control objectives as set by Head Chef
- Maintain highest standards of food handling and kitchen sanitation

What you have:

- 2 years of Chef de partie experience in a fast-paced restaurant
- A whole-hearted commitment to creating food of the highest standard with fresh ingredients
- Experience in motivating and supporting a team of line cooks

What's in it for you?

- A rewarding, positive and creative work environment
- Great compensation for the right person
- Staff Accommodation (subject to availability)
- Restaurant and Hotel discounts, plus many perks

How to Apply

If you have what it takes to join our talented team we'd love to hear from you. To apply, please send your cover letter and resume to jobs@thejuniper.com

Position will remain open until a suitable candidate is selected.