



BRUNCH CHEF DE PARTIE



Inspired by food? At Juniper Bistro, every delicious dish is designed to be good for people and the planet. Guests and staff love our stunning views of the mountains and Vermilion Lakes.

Our Chef de Partie leads the morning team to deliver our legendary brunch service. A natural coach, you'll build a positive atmosphere and motivate the kitchen to develop their skills and give their best. You're a strong communicator, ensuring cooperation between the back and front of house.

With guidance from our head chef, this is an opportunity to strengthen your leadership skills in a fun, fast-paced environment. We have big plans for the Bistro and we'd love to have you along for the ride. Plus, our benefits and perks help you enjoy your mountain lifestyle.



KEY SKILLS & EXPERIENCE:

- Leadership & Coaching
- Kitchen Management Experience
- Culinary Education
- Food Safe Certification
- Communication & Teamwork

WE OFFER:

- Competitive Wages & Benefits
- Hotel, Restaurant and Bakery Discounts
- Affordable Onsite Staff Accommodation
- Active Living Allowance
- Team Events and Activities

Interested? Get in touch!

Learn more about us at thejuniper.com
Send your resume to hr@arctosbanff.ca