



**THE LITTLE INN**  
*of BAYFIELD*

July 28, 2015

## *Chef de Partie*

The Little Inn of Bayfield is currently looking for an experienced professional to fulfill the responsibilities of Chef de Partie. Located in the picturesque town of Bayfield on Ontario's West Coast, The Little Inn's newly renovated facility features 28 Rooms, 80 seat fine dining room, 90 seat tap room, catering and wedding facilities.

Reporting directly to the Executive Chef, the candidate will be responsible for managing a specific station in the kitchen, preparing all food products according to recipe consistency, quality and presentation standards. The individual will maintain a professional work ethic, be flexible and act as a role model to junior staff.

The successful candidate will be professional, maintain production levels, accurate service times and quality control, promoting a positive, engaging and competent service culture in all aspects of the food and beverage operation ensuring guest satisfaction.

### **REQUIREMENTS**

- Food Handlers Certificate
- Minimum of 3 years' cooking experience in a reputable establishment(s)
- Excellent written and verbal communication skills

### **ADDITIONAL DETAILS**

Job Availability – *Immediately*

Bonus Plan – *No*

Work Permit Needed – *Applicants who do not have legal permission to work in Canada will not be considered*

Accommodation – *Available*

Management Position – *No*

Contact [chef@littleinn.com](mailto:chef@littleinn.com) with CV and Cover Letter.