

JOB DESCRIPTION
Chef de Partie (CDP)

Department: Sonora Room Restaurant
Reports To: Culinary Director
Compensation: \$24-26 per hour, commensurate with experience
Contract Term: Full Time / March 1 – November 30, 2026
Employee Perks:

- Staff housing for eligible candidates (subject to eligibility and separate agreement),
- Participation in gratuity programs,
- Employee discounts on company products and services,
- Year-end staff celebration and gift,
- Training and coaching for skill development,
- Room for advancement for qualified individuals,
- A length-of-service recognition program.

Position Summary

The Chef de Partie plays a leadership role within the Sonora Room kitchen, overseeing a designated section while supporting the Culinary Director and Sous Chefs in delivering an exceptional culinary experience. This position is responsible for execution, quality control, team support, and maintaining the high culinary standards that define our brand.

The ideal candidate demonstrates professionalism, technical skill, strong work ethic, and a commitment to excellence in both product and team culture.

Key Responsibilities

Culinary Execution & Station Leadership

- Lead and execute a designated kitchen section for lunch and dinner service
- Ensure all dishes meet presentation, temperature, and portion standards
- Maintain full working knowledge of all kitchen stations
- Support menu development, features, and seasonal adjustments
- Monitor plating accuracy and consistency in the absence of the Chef or Sous Chef

Team Support & Communication

- Support kitchen morale and uphold professional standards
- Assist junior cooks with technique, pacing, and organization

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estate winery

- Anticipate and communicate product shortages to leadership
- Model positive, respectful kitchen culture

Preparation & Organization

- Order, prep, and maintain appropriate par levels for station ingredients
- Ensure proper labeling, rotation, and storage (FIFO)
- Oversee nightly station close to Chef/Sous Chef standards

Health & Safety

- Enforce sanitation, food safety, and cleanliness standards
- Ensure compliance with all provincial health regulations
- Maintain clean and organized storage and prep areas

Qualifications

- Minimum 3 years' experience in a comparable role
- Strong knowledge of cooking techniques, ingredients, and kitchen systems
- Culinary diploma or equivalent experience preferred
- Ability to lead calmly and efficiently under pressure
- Legally entitled to work in Canada
- Reliable transportation to and from scheduled shifts

Work Environment

- Fast-paced, high-standard culinary environment

Core Competencies

All culinary team members are expected to demonstrate the following core competencies:

- Represents Burrowing Owl and the Sonora Room with integrity and pride
- Maintains a polished appearance and professional demeanor
- Communicates respectfully and contributes to a positive, supportive team culture
- Works collaboratively, assisting colleagues to ensure smooth service
- Accepts direction and feedback professionally
- Arrives on time, prepared, and follows through on responsibilities independently
- Maintains high standards of cleanliness, food safety, and organization
- Stays composed, efficient, and focused during high-volume service

Physical Demands

Physical demands include:

- Standing and walking for extended periods (up to 8–10 hours per shift)
- Frequent bending, lifting, reaching, and carrying items up to 25 kg (55 lbs)
- Exposure to heat, steam, sharp tools, and commercial kitchen equipment
- Working evenings, weekends, and holidays as required
- Performing repetitive motions such as chopping, plating, scrubbing, or lifting

To Apply:

Send resume and cover letter to employment@burrowingowlwine.ca