



Job Description Chef de Partie

Welcome to Sir Sam's Inn and WaterSpa, in the beautiful Haliburton Highlands cottage country!

We have been welcoming guests year-round to our high-end resort since 1919 and we pride ourselves on the great reputation that our Restaurant has established.

We are looking to grow our team and are in search of 2 talented Chefs to join our kitchen team. 1 fulltime candidate for Daytime shift & 1 fulltime position for Evening shift. This is a fantastic opportunity for any candidates that wish to move into the fine dining arena and be a part of a well-established resort.

Please note: Our resort has taken all the necessary safety precautions to ensure a great season for our staff & guests. Click here to learn about our COVID-19 guidelines: <https://sirsamsinn.com/covid/>

Some of the key qualities we look for in our Chefs / Line Cooks are as follows:

- Passionate about food
- Able to work in a demanding, fast-paced environment with confidence
- 3-5 years culinary experience preferred (training program available for line cooks)
- Dependable and respectful
- Flexible to work shifts as required and able to work evenings and weekends
- Previous kitchen experience in a resort or stand-alone restaurant is an advantage
- Red Seal certification is an asset but not required

As part of our team we offer you:

- Subsidized, affordable accommodation (a private room)
- Split shifts available, flexible hours
- Gratuities
- Room for career advancement

We thank all applicants for their interest in Sir Sam's Inn, however only those selected for an interview will be contacted. Preference will be given to those applicants that complete the assessment as part of their application.

Job Types: Full-time, Permanent

Salary: \$16.00-\$21.00 per hour

Email Resume to chef@sirsamsinn.com