

Position Title: Chef De Partie

Location: Eau Claire Athletic Club (ECAC)

Employment Type: Part-time or Full-time

Reports To: Executive Chef



Position Overview

As a Chef de Partie (CDP), you will be responsible for managing the line in absence of the Sous Chef in the kitchen, ensuring high standards of preparation, execution, and presentation. You will work closely with the Sous Chef and Executive Chef to maintain the highest culinary standards and integrity of the menu and ensure smooth kitchen operations.

Key Responsibilities

- Prepare and cook menu items according to established recipes and presentation standards.
- Assist in food prep, station setup, and daily mise en place.
- Ensure food is cooked and served at the right temperature and quality.
- Work efficiently under pressure during busy service periods.
- Maintain consistency, quality, and presentation of all menu items
- Ensure efficient service during busy periods, coordinating with other kitchen stations
- Assist in menu development, contributing ideas and techniques
- Train and mentor junior cooks, helping to develop their skills
- Maintain cleanliness, organization, and food safety compliance in your workstation
- Monitor stock levels, assist with ordering, and minimize food waste
- Adhere to health, safety, and sanitation regulations always

Qualifications & Experience

- 2+ years of experience in a professional kitchen (private club, fine dining, or upscale casual preferred).
- Strong knife skills and cooking techniques.
- Leadership and the ability to train and guide junior members.
- Ability to work efficiently in a fast-paced environment.

- Team-oriented mindset with strong communication skills.
- Knowledge of food safety and handling procedures.
- Positive attitude, reliability, and a passion for great food.
- Culinary school training is a plus but not required.

Why Work With Us?

- Work in a prestigious private club setting with high-quality ingredients.
- Opportunities for growth and career development.
- Competitive wages and a positive, team-focused work environment.
- Exposure to innovative menu development and culinary creativity.
- Complimentary meals and additional staff perks.

If you are passionate about cooking and take pride in delivering exceptional food, we want to hear from you!