

## ABOUT THE ROLE

**Title: Chef de Partie**

**Team: Culinary**

**Location: Fogo Island, Newfoundland, Canada**

## WHO WE ARE

A member of Relais & Châteaux with Three MICHELIN Keys, Fogo Island Inn is a 29-room luxury hotel, built on principles of sustainability and respect for nature and culture. The Inn is a community asset, owned by the charity [Shorefast](#), and 100 percent of operating surpluses are reinvested into Shorefast's work to secure a resilient future for Fogo Island.

Our work has garnered significant international interest including a feature on [60 Minutes](#) and in The New York Times' [52 Places for a Changed World](#). The mission of Shorefast is to build, learn, and share economic development practices that catalyse the assets of local places, starting with Fogo Island.

Learn more about us: [fogoislandinn.ca](http://fogoislandinn.ca)

## THE OPPORTUNITY (multiple positions available)

As **Chef de Partie** you will bring a commitment to culinary excellence and thrive by contributing to a team where creativity, quality, and guest satisfaction are top priorities. You have a deep knowledge of cooking techniques, ingredients, and flavor combinations, allowing you to execute dishes with precision and creativity. You collaborate seamlessly with the broader culinary team, sharing ideas, and maintaining smooth communication during service to ensure successful and seamless service delivery.

## WHAT YOU'LL DO

- Take ownership of a designated kitchen station (e.g., sauté, grill, pastry, etc.), ensuring efficient operating during service.
- Prepare, cook, and present dishes consistently and in accordance with Fogo Island Inn's culinary standards.
- Work closely with the Executive Chef, Sous Chef, and other team members to ensure the smooth and timely delivery of all menu items.
- Monitor food stock levels and manage inventory for your section, ensuring proper storage and rotation of ingredients.
- Assist in menu development by contributing ideas for seasonal dishes and specials, using fresh and local ingredients.
- Train and mentor junior culinary staff, providing guidance on techniques, preparation, and best practices to maintain consistency.
- Collaborate with other sections in the kitchen, ensuring the overall success of service and the coordination of multiple courses.
- Ensure all dishes leaving your station are plated beautifully, paying close attention to presentation and portioning.
- Control food costs by minimizing waste and ensuring proper inventory management and stock rotation.
- Maintain a high level of organization, cleanliness, and hygiene within your section, always adhering to health and safety standards.
- Handle high-pressure situations with calm and efficiency during peak service times.

- Other duties as required.

## QUALIFICATIONS AND EXPERIENCE

- Proven experience as a Chef de Partie or similar role in a high-end or fine dining restaurant.
- Formal culinary training or certification from an accredited culinary school preferred.
- Experience working in Michelin-starred or awarded restaurants preferred.
- Exceptional culinary skills with a strong understanding of various cooking techniques and Kitchen equipment.
- Excellent knowledge of kitchen health and safety protocols.
- Ability to manage time efficiently and handle multiple tasks simultaneously.
- Strong leadership and communication skills with the ability to work collaboratively in a team-oriented environment.

## WHAT WE OFFER

- Competitive wages
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- Allowances for travel to Fogo Island
- Housing/accommodations assistance may be available
- The opportunity to work in a thriving social enterprise
- Continued learning and professional development training

## TO APPLY

Please submit a cover letter and resume to [careers@fogoislandinn.ca](mailto:careers@fogoislandinn.ca), with the subject line “**Chef de Partie**”; Questions about this position may also be directed here.

**Deadline for Applications:** Until Filled

We are grateful for all applications, but only those selected for an interview will be contacted.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. Please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.