



CHEF DE PARTIE

Suite 46 Restaurant | Retro Suites Hotel | 22 William Street South, Chatham Ontario

A TASTE OF WHO WE ARE

Suite 46 is a bold new dining experience set inside the renowned Retro Suites boutique hotel. Our focus is elevated comfort food, craft cocktails, and standout service — all delivered in a stylish, vibrant atmosphere. We're building a passionate team that values creativity, professionalism, and hospitality. Join us as we bring something fresh and exciting to the local dining scene.

WHAT YOU'LL BE CRAFTING

- Prepare and execute dishes in your assigned section to the highest standards.
- Collaborate with the Chef to ensure menu consistency and quality.
- Maintain cleanliness, organization, and efficiency in your workstation.
- Train and mentor junior kitchen staff as needed.
- Ensure that all health and safety regulations are strictly followed.
- Contribute to menu planning and the development of new dishes.

OUR IDEAL CANDIDATE

- At least 5 years of experience as a Chef de Partie or similar role.
- Excellent professional skills
- Expertise in your assigned section (e.g.,grilled,pasta,sauce/soup/side, salads, etc.).
- Strong attention to detail and commitment to excellence.
- Ability to work under pressure and in a fast-paced environment.
- A collaborative and team-oriented attitude.
- Passion for high-end cuisine and continuous learning.
- Professional education .
- All Certificates.

THE SUITE PERKS

- Competitive salary and bonuses.
- A supportive and professional work environment.
- Opportunities for career advancement and skill development.
- The chance to work with a talented team in a prestigious restaurant.

JOB TYPE

- Job Type: Full-time

PAY

- \$18.00-\$24.00 per hour - (Experience depending)

ADDITIONAL PAY

- Bonus pay
- Overtime pay
- Tips

BENEFITS

- Casual dress
- Discounted or free food
- Flexible schedule
- On-site parking

SCHEDULE

- 10 hour shift
- 12 hour shift
- Monday to Friday
- Overtime
- Weekends as needed

EXPERIENCE

- Cooking: MIN - 5 years (required)

LANGUAGE

- English (required)

LICENSE/CERTIFICATION

- Food Handler Certification (required)
- Food Safe, SafeCheck, Food Handler or equivalent (required)

HOW TO JOIN THE TEAM

To apply, please submit your resume + cover letter outlining why you're the right fit for this one-of-a-kind opportunity. Be sure to explore our website and social media to get to know Suite 46 — our story, our style, and what sets us apart.

Please send to info@suite46restaurant.com