



Inn at Laurel Point

Outstanding Workplace of the Year Award, Chamber of Commerce (2018)
Employer of the Year Award, Tourism Vancouver Island (2018)
Voted Best Hotel Venue, Vancouver Island Wedding Awards (2018)
Vancouver Island Wedding Industry Award - Best Indoor Ceremony Venue (2018)

If you're interested in joining the leading culinary hotel in Victoria and wish to be part of a fun work atmosphere that promotes creativity, career development and boasts a team of energetic and passionate culinary professionals, we want to hear from you!

Job Title: Assistant Cook - Pastry

Job Type: Permanent

Summary of Position:

The Assistant Cook - Pastry is an entry-level position that works under the supervision and direction of the Pastry Chef, 1st Cook or 2nd Cook. Primary role is to assist with preparation of all Pastry foods into approved recipe format and any other assigned duties.

Responsibilities:

- Demonstrate a professional and team player attitude at all times
- Communicate effectively with all team members
- Comply with all company policies and procedures as outlined
- Ensure safety, sanitation and cleanliness of self and work station at all times
- Treat all company property with care and respect
- Work at speed and in an efficient manner with supervision
- Operate and maintain equipment in a safe manner
- Assist with plating for all functions
- Assist in unloading, storing and recovering product orders and rotation of products
- Demonstrate full knowledge of all menus
- Ensure high quality and supply of products at all times
- Ensure that all preparation of food is accurate and meets all standard presentation requirements
- Strive to provide exceptional guest service 100% of the time

Qualifications:

- Must have valid Food Safe Certification
- Previous Pastry experience an asset
- Must be able to read and understand English
- Ability to read and comprehend recipes
- Must be able to do heavy lifting up to 12.5kg

- Must be able to work in a standing position for a minimum of 8 hours with appropriate breaks
- Flexible availability: early mornings, evenings, weekends and statutory holidays
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

Reports To: Pastry Chef

Wage: 19.71/hr after 1 year (\$14.78/hr to start; \$17.25/hr after 6 months)

Apply Now! Please email your resume to Ann Reeves, Human Resources Manager at careers@laurelpoint.com. For more information, please visit our Careers page at www.laurelpoint.com/careers or contact Ann directly at 250-414-6726. Thank you for considering Inn at Laurel Point as your employer of choice!

What's in it for you?

- Competitive Wages
- Comprehensive benefits package
- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Colleague of the month recognition program
- Flexible working hours
- Summertime volleyball on Sticky Wicket rooftop, BBQs on our stunning Terrace patio, free themed year-end Gala to thank you
- AURA waterfront restaurant + patio staff discount
- Friends & Family hotel discount (*so you can show off your amazing workplace*)
- Candidate referral bonus
- Industry discounts
- Workshops
- Skill and advancement training programs
- Shower and locker facilities

Summary of Company:

Inn at Laurel Point is an elegant, Pacific Rim-inspired waterfront hotel located downtown on Victoria's Inner Harbour. It was the first carbon-neutral hotel in BC and, Condé Nast Traveler has rated the Inn as one of the top 25 hotels in Canada. For more information visit www.laurelpoint.com.