

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

Job title: Executive Chef

Job Status: Full-time, Permanent

Summary of Position:

The Executive Chef is responsible for the successful daily operations of the Culinary Department, including: staff management and development, sanitation procedures, menu development, food and ingredient specifications, financial performance and culinary training programs.

Responsibilities:

- Oversee the daily operations of the Culinary Department
- Member of the hotel's Senior Leader Team
- Ensure overall consistency and high quality in culinary operations
- Develop and plan menus based on market trends, guest's preferences and nutritional considerations
- Design recipes and determine appropriate ingredients and suppliers
- Specify portion sizing and accurate costing
- Maintain proper inventory controls for food, supplies and equipment through consistent monitoring of inventory levels, food cost controls and the strategic assessment of the food product versus value perceived
- Achieve financial and operational targets
- Manage weekly schedules and labour costs, by ensuring productivity levels are maximized through the effective utilization of all colleagues and providing hands-on support when needed
- Ensure staff evaluations and performance reviews are conducted in a timely and consistent manner
- Communicate effectively with all Colleagues, Leaders and Clients
- Promote teamwork within the Culinary Department
- Maintain external relations with local suppliers and media
- Conduct monthly staff meetings
- Comply with all company policies and procedures as outlined

Qualifications:

- Red Seal Certification or equivalent, with a minimum of 5 years as Executive Chef overseeing multiple outlets
 - Proven leadership and managerial skills supporting an environment of colleague growth & development and interdepartmental teamwork
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- Extremely creative and a demonstrated ability to energize a diverse team of culinary professionals
 - Current on all culinary trends and active in the furthering of his/her culinary development
 - Must have valid Food Safe Certification
 - First Aid Level 1, WHMIS and Food Safe Level 2 an asset
 - Sound working knowledge of Microsoft Windows applications, with a competency in Opera an asset
 - Knowledge of all related kitchen positions
 - Understanding of Front of the House operations and functions
 - Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

Reports To: Director of Food and Beverage

Closing Date: Please submit your application as soon as possible as applications will be reviewed daily

Apply Now! Please email your resume to Ann Reeves, Human Resources Manager at careers@laurelpoint.com. For more information, contact Ann directly at 250-414-6726.

What's in it for you?

- Competitive Salary
 - Comprehensive benefits package: extended healthcare & life insurance, critical illness insurance, employer-sponsored RRSP contribution plan
 - Leader of the month recognition program
 - Workshops
 - Skill and advancement training programs
 - A fun & friendly workplace culture that embraces diversity
 - Best staff meal in town and by the way, it's free!
 - Complimentary parking on non-restricted days during the off-season
 - Aura Waterfront Restaurant + Patio staff discount - 50%
 - Friends & Family hotel discount (so you can show off your amazing workplace)
 - Candidate referral bonus - \$300
 - Industry discounts
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