
**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**

If you wish to be part of an exciting new kitchen, working alongside a passionate culinary powerhouse and are looking for a fun work atmosphere that promotes creativity and career development, we want to hear from you!

Job Title: 2nd Cook

Job Status: Permanent. Hours will fluctuate based on business volume

Summary of Position:

The 2nd Cook is responsible for preparing all menu items to standard, as laid out by the Executive Chef, Restaurant Chef, and Chef Tournant in an efficient, cost effective and timely manner.

Wage:

\$19.07/hr. to start; \$21.79/hr. after 6 months, plus comprehensive benefits package

Responsibilities:

- Able to work any station on the line or in banquets. Assist in Pastry department as required
- Prepare a variety of items i.e. soups, sauces, salad dressings etc. by using recipes and the proper techniques
- Demonstrate full working knowledge of all menus
- Ensure high quality products are produced in a timely manner
- 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 or without supervision
- Operate and maintain equipment in a safe manner
- Strive to provide exceptional guest service 100% of the time

Qualifications:

- Minimum 3 years of related experience
- Must have valid Food Safe Certification
- Good interpersonal and leadership skills
- Have appropriate tools and Advanced knife skills
- Occupational First Aid, Food Safe level 2, and WHMIS knowledge an asset
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

Job Requirements:

- Flexible availability for shift work
- Must be fully available to work weekdays, weekends and statutory holidays
- Must be able to lift 25lbs on a regular basis
- Ability to work a full shift standing
- Must have legal authorization to work in Canada

Reports To: Executive Chef, Chef Tournant, Restaurant Chef, Banquet Chef

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

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.

What's in it for you?

- Competitive Wages
- Comprehensive medical and extended health benefits package
- Employer-sponsored RRSP contribution program
- 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
- 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 - 50%
- Need a staycation? We've got you covered, after your 1-year work anniversary, enjoy a complimentary one night stay including breakfast for 2
- Friends & Family hotel discount (*so you can show off your amazing workplace*)
- Candidate referral bonus - \$300
- Industry discounts
- Workshops
- Skill and advancement training programs
- Shower and locker facilities

Thank you for considering Inn at Laurel Point as your employer of choice!