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**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'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:** 2<sup>nd</sup> Cook Pastry

**Job Status:** Permanent

**Wage:** \$19.07/hr to start; \$21.79/hr after 6 months, plus comprehensive benefit package

**Summary of Position:**

The 2<sup>nd</sup> Cook – Pastry is responsible for preparing all menu items to standard, as laid out by the Executive Chef and Pastry Chef, in an efficient, cost effective and timely manner.

**Responsibilities:**

- Contribute to the opening and production shifts of pastry department
- Accurate preparation of cakes, pastries, cookies, bars, and dessert items
- Being able to prepare and co-ordinate banquet functions in a safe and timely manner
- 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:**

- Previous pastry-related experience required
- Must have valid Food Safe Certification
- Must be able to do heavy lifting up to 25lbs
- Must be able to work in a standing position for a minimum of 8 hours
- Good Interpersonal and Leadership skills
- Have appropriate tools and Advanced knife skills
- Occupational First Aid, Food Safe level 2, and WHMIS knowledge an asset
- Flexible availability: early mornings, evenings, weekends and statutory holidays

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- Must be legally permitted to work in Canada
  - Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship

**Reports To:** Executive Chef or Pastry 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](mailto:careers@laurelpoint.com). For more information, please visit our Careers page at [www.laurelpoint.com/careers](http://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!**