



Outstanding Workplace of the Year Award, Chamber of Commerce
Employer of the Year Award, Tourism Vancouver Island

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: 1st Cook

Job Status: Permanent Full Time

Signing Bonus: \$500 (\$200 on joining + \$300 after completing probation)

Wage: \$24.97 - \$25.47 per hour plus a comprehensive extended health benefits package

Summary of Position:

The 1st Cook is responsible for ensuring all aspects of the daily kitchen set ups and tear downs, maintaining to standard while executing the direction of the Executive Chef, to achieve a cost efficient and high quality product.

Responsibilities:

- To be able to work any station on the line and/or Banquets
 - Supervise and delegate tasks to 2nd Cooks, Assistant Cooks and Stewards
 - Demonstrate full working knowledge of all menus, with proper cooking techniques and in a safe professional manner
 - Ability to work in all positions of the kitchen
 - Contribute to the development of the culinary team and menus
 - Generate creative and cost-effective specials daily
 - Compose accurate recipes
 - Work well under duress in an efficient manner
 - Ensure high quality and supply of products at all times
 - 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
 - Operate and maintain equipment in a safe manner
 - Strive to provide exceptional guest service 100% of the time
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Qualifications:

- Minimum 5 years' culinary experience
- Red Seal Certification is an asset
- 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 Inn at Laurel Point Inn: Excellence, Respect, Curiosity and Stewardship

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

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

Apply Now! Please email your resume to careers@laurelpoint.com. For more information, please visit our Careers page at www.laurelpoint.com/careers

What's in it for you?

- Competitive Wages
- 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
- Comprehensive benefits package
- Colleague of the month recognition program
- 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 - \$500
- Industry discounts
- Workshops
- Cross-training opportunities
- Skill and advancement training programs
- Shower and locker facilities

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