

JOB POSTING

Job Title: Chef Tournant

Job Status: Permanent, Full Time

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

Wage: \$70,000 per annum + comprehensive benefits package

Summary of Position:

The Chef Tournant at Inn at Laurel Point is responsible for covering daily tasks of Restaurant Chef and Banquet Chef in their absence. The Chef Tournant works under the direction of the Executive Chef and alongside the Restaurant Chef and Banquet Chef, in supervising kitchen colleagues.

Responsibilities:

- Manage, plan and supervise the daily operation of the kitchen
- Provide leadership through ongoing training, development, performance evaluations and direct supervision of culinary team
- Analyze Banquet Event Orders, plan and work closely with Sales and Events to ensure our events exceed the guests' expectations
- Work together with the Executive Chef and other leaders in maintaining proper inventory controls of food, supplies and equipment through consistent monitoring of inventory levels, food cost controls and the strategic assessment of the food product versus value perceived
- Demonstrate full working knowledge of all menus
- Assist in achieving financial and operational targets
- Work with the Culinary leadership team to develop and monitor food standards
- 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 performance management of culinary colleagues is conducted in a timely and consistent manner
- Attend "Pre-con" meetings and any other scheduled food and beverage meetings
- Communicate effectively with all colleagues, leaders and guests
- Promote teamwork within the Culinary department, and with other departments
- Ensure all colleagues adhere to Inn at Laurel Point's Health and Safety policy
- Operate and maintain equipment in a safe manner
- Comply with all company policies and procedures as outlined
- Assist in conducting colleague meetings
- Develop kitchen colleagues to their fullest potential in a calm, compassionate and effective manner
- Professionally represent the Inn at Laurel Point in public relations and the media

- Strive to provide exceptional guest service 100% of the time
- Live by and promote our vision and core values of: Excellence, Respect, Curiosity and Stewardship
- Other duties as required

Qualifications:

- Red Seal Certification, with a minimum of 5 years related experience within a hotel environment required
- Excellent skills and knowledge in all related kitchen positions
- Must possess excellent interpersonal and leadership skills
- Understanding of Food & Beverage control systems, food cost, labour forecasting, hotel operations and health and safety standards
- Ability to work flexible days and hours
- Must have valid Food Safe Certification
- Must be able to lift up to 25lbs
- Occupational First Aid, WHMIS and Food Safe Level 1 is an asset
- Knowledge of Word, Outlook and Excel
- Must be able to embrace the 4 core values of the Inn at Laurel Point: Excellence, Respect, Curiosity and Stewardship


Reports To: Executive 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%

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- 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!