



Inn at Laurel Point

Outstanding Workplace of the Year Award, Chamber of Commerce (2018)
Employer of the Year Award, Tourism Vancouver Island (2018)

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: 2nd Cook (PM Line)

Job Status: Permanent, Full-time

Summary of Position:

The 2nd Cook is responsible for preparing all menu items to standard, as laid out by the Executive Chef, Restaurant Chef, Chef Tournant and Banquet Chef, in an efficient, cost effective and timely manner. **The current shift for this position is 2:30pm - 11pm covering the dinner service.** Please note that the successful candidate's duties, responsibilities and shift times are subject to change based on business operations.

Responsibilities:

- Being able to work any station on the line and in banquets
- Being able to cook and co-ordinate banquet functions in a safe and timely manner
- Prepare a variety of items i.e. soups, sauces, salad dressings etc. by using recipes and the proper techniques
- Demonstrates 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:

- Availability for the 2:30pm - 11pm shift
- Must be fully available to work weekdays, weekends and all statutory holidays
- Must be able to lift 25lbs on a regular basis
- Must be able to work a full shift standing

Reports To: Executive Chef, Restaurant Chef, Chef Tournant

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

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

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
- 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%
- Friends & Family hotel discount (*so you can show off your amazing workplace*)
- Candidate referral bonus
- Industry discounts
- Workshops
- Cross-training opportunities
- Skill and advancement training programs
- Shower and locker facilities

Summary of Company:

Inn at Laurel Point is an elegant, Pacific Rim-inspired waterfront hotel located downtown on Victoria's Inner Harbour. It was the first carbon-neutral hotel in BC and,

Condé Nast Traveler has rated the Inn as one of the top 25 hotels in Canada. For more information visit www.laurelpoint.com.