



Inn at Laurel Point's AURA restaurant & patio

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

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 (PM Line)

Job Status: Permanent, Full-time

Wage: \$19.73/hr to start; \$22.55/hr after 6 months, plus comprehensive extended health benefits package

Summary of Position:

The First 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, Restaurant Chef, and Chef Tournant to achieve a cost efficient and high quality product.

Responsibilities:

- To be able to work any station on the line
- Supervise and delegate tasks to Cooks, Assistant Cooks and Stewards
- Demonstrates 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

Qualifications:

- Red Seal Certification is an asset
- Minimum 5 years' 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 Inn at Laurel Point Inn: 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 25bs on a regular basis
- Ability to work a full shift standing
- Must have Canadian work permit to apply (if non-resident of Canada)

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

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 - \$300
- 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.