



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

Are you interested in joining the leading culinary hotel in Victoria? We offer a fun work atmosphere that promotes creativity & career development, and boasts a team of energetic, passionate culinary professionals. If this sounds like you, we'd love to meet you!

Job title: 2nd Cook Pastry

Job Status: Full-time, permanent

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

Summary of Position: The 2nd 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/Job Requirements:

- 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
- 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

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

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%
- 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

Apply Now! Please email your cover letter and resume to Ann Reeves, Human Resources Manager at ann.reeves@laurelpoint.com. For more information, contact Ann directly at 250-414-6726.