



**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 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.

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

Responsibilities:

- 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:

- 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

What's in it for you?

- 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

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