

Vancouver Island Wedding Industry Award - Best Indoor Ceremony Venue
Outstanding Workplace of the Year Award, Chamber of Commerce
Voted Best Hotel Venue, Vancouver Island Wedding Awards
Employer of the Year Award, Tourism Vancouver Island

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: Assistant Cook

Job Status: Permanent, Full-time

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

Wage: \$21.33 to \$21.83 per hour

Summary of Position:

The Assistant Cook is an entry-level position that works under the supervision and direction of the Executive Chef, Restaurant Chef, Banquet Chef, Chef Tournant and 1st Cooks. Primary role is to assist with preparation of all raw foods into approved recipe format in readiness for cooking and any other assigned duties.

Responsibilities:

- 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
 - Attend staff meetings
 - Work at speed and in an efficient manner with supervision
 - Operate and maintain equipment in a safe manner
 - Strive to provide exceptional guest service 100% of the time
 - Perform AURA cold and hot line
 - AM and PM Banquet preparation
 - Assist with plating for all functions
 - Assist in unloading, storing and recovering product orders and rotation of products
 - Demonstrate full knowledge of all menus
 - Ensure high quality and supply of products at all times
 - Ensure that all preparation of food is accurate and meets all standard presentation requirements
 - Strive to provide exceptional guest service 100% of the time
-

Qualifications:

- Must have valid Food Safe Certification
- Previous experience an asset
- Must be able to read and understand English
- Ability to read and comprehend recipes
- Must be able to do heavy lifting up to 12.5kg/25 lbs.
- Must be able to work in a standing position for a minimum of 8 hours with appropriate breaks
- 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, Restaurant Chef, Chef Tournant, 1st Cook

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%
- 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!
