

# JOB POSTING

Job Title: Restaurant Chef

Job Status: Full-time, Permanent

Start Wage: \$76,000 - \$80,000 per annum

## Summary of Position:

The Restaurant Chef is responsible for overseeing the daily culinary operations of Aura Restaurant + Waterfront Patio and Inn Room Dining. The Restaurant Chef works with and under the direction of the Head Chef and assists in the supervision of the kitchen in the absence of the Head Chef.

## Responsibilities:

- Develop, cost and implement seasonal menus that showcase creativity, technique, while maintaining approachability for our Aura guests
- Collaborate with the Head Chef on menu planning, features, and events
- Manage food preparation, cooking, and plating with attention to detail and presentation
- Commitment to consistency, creativity, and guest satisfaction.
- Conducts ordering for the kitchen in the absence of or at the request of the Head Chef
- Train, mentor, and supervise kitchen staff, fostering a collaborative and positive work environment
- Work together with the Head Chef and other leaders in maintaining proper inventory controls of food, supplies and equipment
- Assist in achieving financial and operational targets both food cost and labour cost control
- Ensure performance management of culinary colleagues is conducted in a timely and consistent manner
- Communicate effectively with all colleagues and leaders
- Ensure all colleagues adhere to Inn at Laurel Point's Health and Safety Policy and BC Food Safe Standards
- Support all Health, Safety & Wellness requirements and initiatives throughout the hotel
- Operate and maintain equipment in a safe manner
- Comply with all company policies and procedures as outlined
- Assist in conducting colleague meetings
- Develop kitchen colleagues to their fullest potential in a calm, compassionate and effective manner
- Any other duties deemed necessary to fulfill the role

## Job Requirements:

- Red Seal Certification or equivalent, with a minimum of 5 years as overseeing multiple outlets

- Proven leadership and managerial skills supporting an environment of colleague growth and development and interdepartmental teamwork
- Demonstrated ability to remain composed, decisive, and solution-oriented in a fast-paced, high-expectation environment
- Extremely creative and a demonstrated ability to energize a diverse team of culinary professionals
- Current on culinary trends and active in the furthering of his/her culinary development
- Demonstrated commitment to a welcoming, guest-focused approach
- Must have valid Food Safe Certification
- First Aid Level 1, WHMIS and Food Safe Level 2 an asset
- Sound working knowledge of Windows XP, MS office, Excel, and Outlook
- Knowledge of all related kitchen positions
- Understanding of Front of the House operations and functions
- Demonstrated reliability, including consistent attendance and punctuality, and an understanding of how reliability supports team operations and guest satisfaction
- Physical ability to meet the demands of the role, including lifting up to 30 lbs as required
- Flexible availability, including early mornings, evenings, weekends, and statutory holidays
- Alignment with and commitment to the Inn at Laurel Point's core values of **Excellence, Respect, Curiosity and Stewardship**


Reports To: Head Chef

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](mailto:careers@laurelpoint.com). For more information, please visit our Careers page at [www.laurelpoint.com/careers](http://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
- 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

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- 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!