



Harrison Hot Springs Resort is currently recruiting for the position of **Executive Chef - (Temporary Staff Accommodation available)**

About our company:

Harrison Hot Springs and the Eastern Fraser Valley is a beautiful place to live, work and play. We would love to have you join our amazing team and share the high quality of life that we have come to enjoy.

At Harrison Hot Springs Resort, our guests discover a location unlike any other destination in the world. We know the care and customer service we offer our guests leads to special experiences for them. We endeavour to exceed guest expectations and deliver outstanding products and hospitality services. Even though we welcome thousands of guests each year, we will focus on individuals and what we can do to make them feel like they are at home.

Overlooking Harrison Lake, the Harrison Hot Springs Resort offers the following amenities: five mineral hot springs pools, the Healing Springs Spa, three restaurants and a coffee bar, extensive banquet and catering options, Resort Golf Course and Resort Marina.

POSITION SUMMARY:

Reporting to the Manager of Food and Beverage, the Executive Chef is responsible for managing the food service operations of the Resort in our two large kitchens and the bakeshop where food production and preparation takes place. The Executive Chef is held accountable for the kitchen and stewarding team's performance with regard to the preparation and service of all food items in every outlet and maintaining high standards regarding quality and presentation of food, timeliness of service, cleanliness, and the strict adherence to local government food safety rules and policies. The Executive Chef is responsible for maintaining budgeted food costs and labor costs.

Our ideal candidate not only has the proven ability as an accomplished culinarian, but has the appetite to lead, train and develop others. This Resort property is busy year-round and has many unique challenges and opportunities which require a creative and experienced approach and steady demeanor.

The Executive Chef incumbent must have flexible availability and be able to work weekends, evenings and holidays (days off mid-week) to support our busiest opportunities. Candidates with a minimum 3 years previous experience as a Chef at a destination resort producing \$6+ million in annual food revenue will be given preferential consideration in the application process.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Ensures that quality, quantity and presentation of all food prepared meets hotel standards for freshness, appearance and consistency.
- Plans, develops and implements menus for service outlets; provides recipes, training and prepares costing with the direction from the Food and Beverage Manager.
- Calculates and orders the correct amount of food products to be purchased by the hotel within established budgets.
- Oversees recruiting, training and scheduling of all kitchens and stewarding associates within established budgets.
- Ensures adherence to food safety regulations, hygiene, high standard of sanitation, and cleanliness.
- Works closely with purchasing to ensure efficient delivery and cost control of all food related items.
- Updates food specifications and develops and tests new methods of production.
- Manages 30 – 40 associates in the kitchens.
- Maintains a positive and engaged working environment based upon excellence, discipline, learning and development, teamwork, respect and having fun.
- Ensures all associates work in a manner that maximizes productivity and limits wastage of food products to an absolute minimum.
- Conducts performance management, coaching and counselling to ensure optimum performance in accordance with Resort policies and procedures and adheres to the Collective Agreement.
- Recognition of colleagues who meet and exceed standards, in a sincere, meaningful way.
- Trains Sous Chefs and cooks according to training department guidelines and maintain up to date skills assessment for each associate.
- Coordinate menu planning, food service and special events with Manager of Food and Beverage and other key stakeholders.
- Complete an accurate inventory count on monthly basis and work very close with the Food and Beverage cost controller to ensure food cost according to plan.
- Must be able to deal with stress resulting from the need to manage within legislative, budgetary and time constraints on a regular basis.
- Must be able to deal with problem solving situations, and make judgment decisions.
- Must be able to deal with issues arising from guest complaints (internal and external) in a timely manner using problem solving and de-escalation techniques.
- Other job related duties may be assigned.

EXPERIENCE AND QUALIFICATIONS:

- Minimum 3 years' experience as a Chef at a destination resort property producing at least \$6+ million in food revenue.
- Inter-Provincial trade qualification (Journeyman / Red Seal); Certified Chef De Cuisine (CCC) is an asset; a diploma / certificate from a recognized culinary school.

- Must have all certificates needed to operate a commercial kitchen as a Chef including but not limited to Food Safe Level 2.
- Advanced understanding of professional cooking, kitchen skills, sanitation and safety in food handling procedures.
- Ability to construct menu costing, and accurately estimate labor and food costs.
- Ability to define problems, to collect data, to establish facts, and draw valid conclusions.
- Ability to read and interpret documents such as menus, production schedules, financial, and other reports, and procedure manuals. Ability to write routine reports and correspondence.
- Previous experience in a unionized environment is an asset.
- Strong ability to communicate in fluent English with different cultures and ensure compliance with standards, rules and regulations.
- Second language is an asset.
- Computer literate in systems related to the department.
- Ability to inspire and engage a team with proven leadership techniques.
- Ability to take direction, offer direction and to work in a team environment.
- Must have superior organization and communication skills.
- Ability to delegate and supervise a variety of staff to consistently produce results.
- Thorough knowledge of purchasing and maintaining a proper inventory.
- Must be able to work weekends, evenings and holidays when the Resort is busiest.
- First Aid is an asset.

We thank all candidates in advance for your interest in our resort; however, only those qualified candidates will be contacted.

Check us out online at www.harrisonresort.com.

- **ONLY APPLICANTS LEGALLY ELIGIBLE TO WORK IN CANADA WILL BE CONSIDERED.**
- **FORIGN APPLICANTS MUST INCLUDE A COPY OF THEIR CANADIAN WORK PERMIT FOR THEIR APPLICATION TO BE CONSIDERED.**