

Qualicum Beach Inn/Kingsbridge Management Ltd.

Executive Chef:

Who we are: Qualicum Beach Inn is a perfect blend of romance, charm and convenience, and reflects the values and character that make Qualicum Beach such a wonderful place to work and live. Located by the beach and near the heart of town, golfing and recreation, there is an abundance of activities to enjoy during your stay.

The Inn underwent a substantial renovation in 2015 and now boasts 32 stylishly updated rooms – most of them facing the ocean. We are known for our beautiful rooms in beautiful surroundings. We are managed by Kingsbridge Management Ltd., a fast-growing boutique hotel management company.

The **Executive Chef** is an integral part of our Food & Beverage department. The successful candidate will be a natural leader with high standards for performance and a keen eye for detail. Their passion for creating exceptional guest experiences and fostering a strong team will be evident in their line execution and thorough detail for consistency with all food preparation.

The successful candidate will be a self-starter who is passionate about service excellence and hospitality. Please visit our website: qualicumbeachinn.com to learn more about us.

Kingsbridge Management Core Values:

Warmth in Hospitality

From pre-arrival to post departure, every guest encounter enriches their sense of belonging and connection with our properties. We allow our guests to feel comfortable through natural friendliness and warmth. We actively anticipate ways to enrich their stays while maintaining an alert but relaxed service position.

Innovation

We continually seek ways to learn and grow; initiating action and results which contribute to our special places. We are creative in producing profitable outcomes, encouraging an open exchange of ideas. We thrive in our ability to effectively bounce back from adversity and adapt to sudden change. We remain optimistic, curious, and solution focused.

Being of Service to our owners, associates, and community

From corporate to hotel specific initiative, each of our properties actively support communities we operate in. We achieve this through sponsorship, volunteering, donations, and fundraising.

All managers and supervisors support the growth, development, and wellbeing of associates. We actively coach and mentor each other towards continual professional improvement.

All associates contribute to the growth and wellbeing of each other by respecting and valuing the diverse and unique contributions we each make.

Integrity

We create a positive work environment by building trust and open communication among our coworkers. We do what we say and communicate when we cannot. We demonstrate trustworthiness

and transparency in both our words and actions. When we make a mistake, we share our learning with others.

Responsibilities: Under the direction and support of the *Director of Operations*, the responsibilities for this position include but are not limited to:

- Manage and oversee all culinary functions
- Responsible for the hands-on execution of all kitchen operations
- Responsible for the development of menus, recipes and procedures for consistent execution
- Management of food inventory cost controls including routine physical inventory counts
- Maintain a high level of cleanliness and safety
- Must have the ability to manage labour costs including correct scheduling, employee coaching and progressive discipline procedures
- Must have the ability to maintain labour and kitchen purchasing budgets

Requirements:

- Must have strong interpersonal and problem solving skills
- Must have a desire to grow and learn in a fast paced environment
- Must be an expert in managing people and inspiring staff
- Must be an excellent communicator, both written and verbally
- Must have the ability to foster a strong team environment

Education and Qualifications:

- Experience as a Chef, senior Sous Chef or Kitchen Manager
- Red Seal Certification mandatory
- Corporate and structured kitchen experience
- Effectively and efficiently communicate with owner, management, staff and suppliers
- Able to supervise, train and motivate staff using proper techniques
- Full understanding of cost controls and budget management
- Intermediate computer skills: excel & word
- Food Safe

What's in it for you: You get to be part of an amazing team of professionals who care about what they do. An organization which is growing and wants you to grow with us! Competitive compensation package. If you would like to join our team, **please submit your cover letter, resume and salary expectations** through this posting. Due to the high volume of applicants only those chosen for an interview will be contacted directly.

Method of applying : please submit your cover letter and resume via email to Laetitia, Corporate Human Resources Coordinator at, lhaynes@kingsbridgemanagement.com

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