

Qualicum Beach Inn/ Kingsbridge Management Ltd.

Line Cook:

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.

We value our team, and you will never hear us say “that’s not my job”. Our service excellence and welcoming culture can be felt as soon as you enter our door. We offer a great benefits package and the successful candidate will be a self-starter who is passionate about food and hospitality. Please visit our website qualicumbeachinn.com to learn more about us.

Who you are: you love food! You don't like to sit still and move like the speed of light. You are happiest when you are moving and contributing to a team who wants to take their skill and expertise to the next level. You want to work for a fast-growing organization where there is lots of opportunity to grow.

Role: The Line Cook is an integral part of our Food and Beverage department. You understand the dining needs of the discerning guest: and you excel in handling multiple timelines concurrently.

Responsibilities:

Under the direction and support of the Executive Chef, the responsibilities for this position include but are not limited to:

- Exceed guest expectations of great service by providing and maintaining the highest level of professionalism, quality of food and timely execution
- Contribute to a positive work-space through the use of effective communication skills within the F&B department and all other hotel departments
- Practice FIFO to minimize food wastage
- Continually strive to improve food preparation and presentations
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment
- Support a safe working environment by ensuring all staff are working in compliance with health and safety regulations and safe operation of standard kitchen equipment.
- Other duties as assigned

Requirements:

- Food Safe Qualified
- A sound understanding of the culinary arts
- Passionate about the industry and the food you create in the position
- Strong interpersonal and problem solving abilities
- Highly responsible & reliable
- Able to work a flexible schedule (afternoon/ evenings) which includes weekends
- Ability to carry out instructions accurately with minimal supervision

- Able to stand for extended periods of time, lift-up to 50 lbs, and perform repetitive movements

Education and Qualifications:

- 2 years' experience in kitchens that are in hotels and/or restaurants
- Red Seal designation considered an asset

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** and **resume** through this posting.

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

Due to the high volume of applicants only those chosen for an interview will be contacted directly.